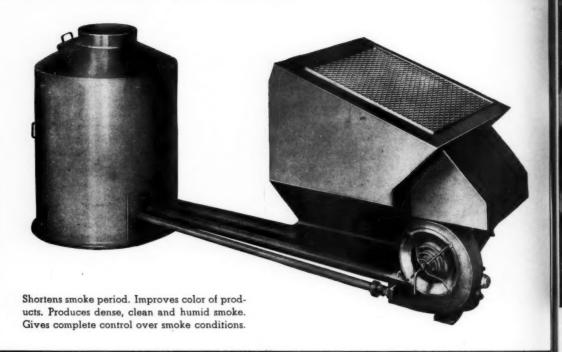
# S ROVISIONER

ading Publication in the Meat Packing and Allied Industries Since 1891

rom Field through

# Reduce Smoking Costs with the BUFFALO SMOKEMASTER



Savings in sawdust and fuel, automatic operation and complete control of smoke requirements, make the BUFFALO SMOKEMASTER a most profitable investment.

Its efficient burner consumes dampened sawdust, generating an abundance of dense, humid, cool smoke which penetrates the meat faster, thus considerably shortening smoking time.

The BUFFALO SMOKEMASTER saves labor because...following igniting of a little dry sawdust its operation is fully automatic. No gas is required. The BUFFALO SMOKEMASTER improves the color and appearance of smoked products.

Smoke is filtered thus eliminating soot, flyash and a large percentage of creosote.

There are other advantageous features explained in an interesting folder. Write for a copy...new

JOHN E. SMITH'S SONS CO 50 Broadway Buffalo, New York

Sales and Service Offices in principal cities

Buffalo



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QUALITY SAUSAGE MAKING MACHINE



### TOUCHDOWN!

Winning touchdowns come from tightly-knit team play—eleven men all working toward one goal.

Increasing public demand for foods "rich in dex-

trose" is another great example of team play.

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Producers, processors and distributors have all

pitched in to make dextrose known as "the one sugar the body uses directly for energy". They have created the ever growing market for foods which contain dextrose. Consumers are learning that dextrose on the label, means food energy in the product.

Dextrose advertising appears regularly in leading national magazines; millions listen to dextrose radio advertising. That's why intelligent, nutrition-minded Americans prefer foods made with dextrose sugar.



### Tune in STAGE DOOR CANTEEN

Every Friday 10:30 to 11:00 P.M., E.W.T. Columbia Network, Coast-to-Coast

CORN PRODUCTS SALES COMPANY
17 BATTERY PLACE NEW YORK 4, N. Y.

**CERELOSE** 



**DEXTROSE** 

### Provisioner

Volume 111

**OCTOBER 28, 1944** 

Number 1

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

### **Economic Problems Need Study**

THE Institute of Meat Packing of the University of Chicago, in announcing last week that it is encouraging gifts to the University which may be used for the investigation of economic problem affecting the industry, mentioned several subject as meriting thorough study. Among these were:

1.—The possibilities for increasing consumer de mand for canned meats in the post-war period. Production of 50,000,000 lbs. of canned meat food products in any pre-war month was abnormally large since early in 1942 output has been running from 130,000,000 to 250,000,000 lbs. per month. Packer will come out of the war with increased canning capacity, although the gain is not so great as might be inferred from the above figures. A thorough study of sales possibilities, and probably some in tensive merchandising effort, will be required to hold part of this volume.

2.—Prospective demand for D.S. meats after the war, considering possible alternative uses. Even be fore the war the old-time markets for D.S. point and other rough cuts were showing considered less interest in these meats; during the war they have been utilized in various ways for which they would probably be considered unsuitable in peace time. It is very desirable to keep these products of the "by-products" class and to find profitable outlets for them.

3.—A study of meat consumption by income groups. There have been lots of guesses, generalizations and a few limited surveys on this question. Results of a comprehensive study would be of great value to the industry.

Post-war planning would be much simpler, and the industry's readjustment to post-war condition would probably be much less rigorous, if packer had the answers to these and the other economic questions mentioned by the Institute of Meat Packing. Money given to further research along them lines would indeed be well spent.

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### Where Is Lard of Yester-month!

REGARDLESS of the fact that there was little that could be done except to "dump it" whe the industry literally had lard "running out of it ears" earlier this year, there may be occasions do ing the next few months when packers will wis they had some of the lard that has gone to inediate the second seco

It will indeed be a pity if any customers won in the industry's product during the last year or in are ever lost because of inability to supply themparticularly since that domestic demand may be badly needed to absorb lard when the world is and oils situation becomes less tight. WITH THE 6TH WAR LOAN!

Official U. S. Marine Corps Photo

### Keep Your Plants Quota "OUT FRONT!"

Victory depends upon materials—as well as men! To keep our American forces "closing in" overseas, you and every other manufacturer here at home must keep on making "Out Front" War Bond Quotas!

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This means action now on every point in the fighting 8-Point Plan to step up Payroll Deductions. For instance, have you a 6th War Loan Bond Committee, representing labor, management and other important groups in your company? Selected Team Captains

> yet—preferably returned veterans? If so, have you instructed them in sales procedure—and given each the Treasury Booklet, Getting the Order?

How about War Bond quotas? Each departmentand individual—should have one! Assigning responsibilities is vital, too! Have you appointed enough "self-starters" to arrange rallies, competitive progress boards and meeting schedules? Are personal pledge, order or authorization cards printed, and made out in the name of each worker? Planning for resolicitation near the end of the drive? Your State Payroll Chairman is ready now with a detailed Resolicitation Plan. And, have you contracted for space in all your regular advertising media to tell the War Bond story?

Your positive Yes to all points in this forward-tovictory 8-Point Plan assures your plant meeting an "Out Front" Quota in the 6th War Loan—and speeds the day of unconditional surrender!

The Treasury Department acknowledges with appreciation the publication of this message by

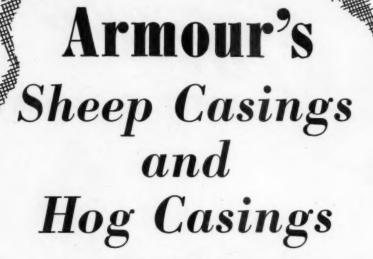
### THE NATIONAL PROVISIONER

This is an official U.S. Treasury advertisement—prepared under the auspices of Treasury Department and War Advertising Council.

The National Provisioner—October 28, 1944

LOAN

Page 5



. are ideal casings for your pork sausage



\* Armour's Casings are uniform and strong 1944, we They will reduce your breakage to a minimum devertis Because of their elasticity they make the sausage look plump, firm, fresh and appetizing They are the ideal casing for pork sausage, # our many users will testify. We can fill all of your casing requirements.

# and Company

The National Provisioner-October 25, 194

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### Stahl-Meyer Expands Its Group Insurance Coverage

Revision and expansion of its emloye group insurance plan is announced by Stahl-Meyer, Inc., New York, N. Y., through G. A. Schmidt, president, and Louis Meyer, vice president. Under the w arrangement, the John Hancock Mutual Life Insurance Co. will underwrite the life insurance, which has unergone an upward revision, as well as the accidental death and dismemberment insurance, which has been added to the coverage. The entire plan is beng underwritten on a basis whereby the sured employes contribute fixed amounts and the company pays the balance of the premium.

The coverage includes from \$1,500 to \$2,500 life insurance, with similar amounts for accidental death and dismemberment protection; non-occupational disability benefits ranging from \$14 to \$28 a week in case of sickness or injury; \$5 a day when either an employe or a dependent for whom he is insured is hospitalized, and up to \$150 for surgery on employes. Visiting nurse are is also available to insured workers residing in areas where this service is maintained.

Since inauguration of the employe roup insurance program in December, 1929, it is said that payments amounting to nearly \$50,000 in claims have been made to Stahl-Meyer employes and their families.

### DU QUOIN SUGGESTION PLAN

Du Quoin Packing Co., Du Quoin, Ill., has inaugurated a plan whereby employes making usable and practical suggestions resulting in a benefit to the company will be suitably rewarded with rash. A fund for this purpose will be distributed every six months in amounts deemed suitable according to the value of the suggestions. Winners of the first ix-month period, ending September 30, 1944, were announced recently by the company, according to Jerry Givens, divertising manager.

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Southern Hotel & Supply Corporaion of Washington, D. C., and its presient, were fined \$6,000 recently by Muicipal Court Judge Ellen K. Raedy
fter the firm had pleaded guilty to vioations of Meat Restriction Order 1. The
ompany was charged with buying
,045,525 lbs. of meat under the pretext
hat it was to fulfill government conracts; actual contracts with the governnent amounted to only 113,129 lbs. The
iolation was prosecuted under the Secnd War Powers Act.

# CCC, Army Call for Large Amounts of Product for Next Three Months

ANNOUNCEMENT of heavy demands for pork products by the CCC and an Army request for bids on 17 canned meat products for export to the armed forces emphasized this week the tremendous output which processors must obtain to keep pace with lend-lease and military requirements.

Minimum quantity of frozen, cured and canned pork which will be needed by the CCC in each of the next three months—232,000,000 lbs.—will require one-third to two-fifths of the total dressed weight of pork produced in federally inspected plants during November, December and January. The lend-lease buying agency will also require about 50,000,000 lbs. of refined lard per month—or about one-third to one-half of normal production of refined lard.

The meat purchase division of the CCC announced this week that the minimum quantities of product needed for November delivery are as follows:

PORK	lbs.
Frozen hog sides or frozen prima	80,000,000
Cured Wiltshire sides or cured hams SC and S bellies	20,000,000
Salted fat cuts: AC bellies, backs plates and jowls.	12,000,000
Canned meats (Tushonka, pork sau sage, bacon, luncheon meat, etc).	120,000,000
LARD (refined, in 56-lb, boxes,	282,000,000

About the same quantities, and probably somewhat more, will be needed for each month of December and January delivery.

If canners are to meet CCC canned meat requirements for the next three months they will have to produce at a greater rate than in any recent period, and, if the needs of the U. S. armed forces are to be filled in addition, in quantities greater than were turned out in the record-breaking early months of 1943.

Production of 120,000,000 lbs. of canned meat per month will require about 170,000,000 lbs. of carcass meat as raw material.

In announcing its needs the CCC stated that offerings during the past few weeks have not kept pace with future commitments. Actual purchases have not been sufficient to supply our share of the current requirements of the armed forces of Russia and the British services. The buying agency urged packers not to let down.

The CCC stated that each packer should figure the amount of his own offerings based on the above requirements and offer at least that quantity or more to the CCC. Each packer, large and small, is expected to do his full share. Mixed carloads are acceptable.

The November quantities shown above have been allocated to the CCC, along with the usual allocations to other government agencies and civilians.

At the same time that the CCC appealed for greater offerings the Chicago Quartermaster Depot asked for bids on 17 canned meat products, all for export shipment to the armed services. Bids will be accepted for those products at the present time for shipment up to January 31, 1945. On all products except meat and vegetable hash and chili con carne, bids will be accepted on November 14 for shipment during February, and on December 12 bids will be accepted for shipment up to March 31, 1945.

The canned meats on which the Army is asking bids are as follows:

Slab and sliced bacon in 54-lb., 74lb., 14-lb. or 16-lb. cans; beef and vegetables in 30-oz. cans; pork sausage meat in 34-oz. cans; ham chunks in 34-oz. cans; Type II pork and gravy in 30-oz. cans; frankfurts (S. C. or skinless) in 22-oz. cans and Vienna sausage (S. C. or skinless) in 24-oz. cans; pork luncheon meat in 6-lb. and/or 40-oz. cans; pork tongue in 6-lb. and 42-oz. cans; corned beef in 6-lb. cans; corned beef in 5-lb. 12-oz. cans; roast beef in 6-lb. cans; chili con carne in 6-lb. 8-oz. cans; meat and vegetable hash in 6-lb. 12-oz. cans; while hams, 8/14 average, and dried sliced beef in 6-lb. cans. These products are to be packed for export in solid nailed wood boxes.

Chicago field headquarters of the Quartermaster Corps has also announced that it is in urgent need of Type II War lard, lecithin and hydrogenated flakes added, packed in hermeticallly sealed 37-lb. tins or No. 10 packers' cans. The perishable section said this week that it desires to buy braunschweiger liver sausage for export shipment to the Army and Navy.

### NIMPA CONVENTION IN CHICAGO, APRIL 18-20

The 1945 annual meeting of the National Independent Meat Packers Association will be held at the Hotel Morrison in Chicago on April 18, 19 and 20, it is announced.

# Selective Service Official Answers Veterans' Re-Employment Questions

THE provision of the Selective Service and Training Act allowing the waiver of veterans' re-employment rights was recently clarified by Col. Arthur V. McDermott, New York City director of selective service, in answering a number of questions on veterans' re-employment which were asked by the New York Journal of Commerce.

Legal observers have pointed out that the provision allowing the veteran to waive his rights to re-employment, if the waiver is not made under conditions of fraud or duress, clearly implies that the veteran has a property right in his former job. They suggest that the employer may, at a later date, find himself in a position where he will need to prove that the waiver was given voluntarily, and that he should protect himself by obtaining a signed statement indicating that the veteran had been offered his old job but had elected to take a cash settlement. Such a cash settlement must apparently be made for more than a nominal amount; otherwise the veteran might subsequently present a claim for back wages. It is possible, of course, that veterans may try to cash in on their "property rights" in their old jobs, even though they have no intention of returning to them.

Colonel McDermott was asked the following question:

QUESTION: If a waiver of re-employment is signed by the veteran, must a payment be given him, and if so, what would be regarded as a suitable payment?

ANSWER: A veteran may waive his right of re-employment in the absence of circumstances indicating that he did so under fraud, duress, or that his waiver was induced by illegal means. The validity of the release and the consideration to be given therefor is to be determined by all the facts and circumstances in each individual case.

Other questions asked by the *Journal* of *Commerce* and the answers by Colonel McDermott included:

QUESTION: What is the status of the inducted probationary worker?

ANSWER: Under Section 8 of the Selective Training and Service Act, it is only those returning veterans who at the time they entered upon service and training occupied positions "other than temporary" who are entitled to the reemployment benefits conferred by the act. Generally speaking, a "probationary worker" is a temporary employe and, as such, is not entitled, as a matter of right, to re-employment.

QUESTION: If a veteran returns while the plant is closed, when does he get his job back?

ANSWER: Immediately upon the reopening of the plant.

QUESTION: If subsequent to the re-

employment, a seasonal shutdown becomes necessary, what is the status of the veteran?

ANSWER: If a seasonal shutdown becomes necessary, the veteran is in the same position as his co-workers. If however, there is a reduction in force and not a complete shutdown, the veteran must be retained in employment so long as any employes in his category are retained. This is irrespective of his seniority.

QUESTION: Where a plant, during the war, has gone from one shift to a three shift basis, and has added additional workers, what is the status of veterans inducted from the second and third shifts when the plant goes back on the one shift?

ANSWER: If the returning veterans occupied permanent positions on the second and third shifts and upon their return there is only one shift in operation, they are entitled to employment in that shift.

QUESTION: Where a plant has been making a war product, are workers inducted from war tasks regarded as temporary employes, assuming that the whole character of work and the processes and machinery were changed for war production?

ANSWER: There is no fixed formula for the determination of the "temporary" or "permanent" character of employment. Each case must be determined upon its own facts. Information on this subject may be obtained by reference to Local Board Memorandum No. 190-A, Part III, Paragraph 4, which appears on page 40 of pamphlet entitled "Information Concerning Veterans' Assistance Program of the Selective Service System." Generally speaking, where in the very nature of the work and all the surrounding circumstances it appears that the product is a "war product," the manufacture of which will be discontinued after the emergency has passed, it may be considered that such position is temporary.

QUESTION: Where a plant has been making a war product, but the only change from peacetime production was the addition of machinery, etc., what is the status of workers inducted from such war-needed additional machinery, etc. Are they temporary?

ANSWER: If the employe at the time the changes were made by the addition of machinery, etc., was a permanent employe, he is entitled to re-employment rights irrespective of the change in the end product or the method of its production.

QUESTION: Where a company made no attempt to earmark new workers as replacements for inductees, what is the status of such replacements when they themselves are inducted?

ANSWER: All employes who are en-

gaged to take the place of those whave gone into military service as "temporary" employes. The law state that only the permanent worker is a titled to reinstatement. Therefore, whe he enters the service, all those who subsequently occupy that position had it subject to the original worker's report of reinstatement. Subsequent occupant of that position are temporary and upon their induction have no re-employme rights.

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QUESTION: When a replacement upgraded or transferred, does he acquire-employment rights?

ANSWER: This is largely a mate of intent and an agreement expresse or implied between the parties. If a replacement is upgraded or transfer to a vacancy which has been created to a vacancy employe. If, however, a replacement is upgraded of transferred to an original position, the nature of his employment will depen upon all the facts and circumstance surrounding his transfer or upgrading

EDITOR'S NOTE: Other question and answers by Colonel McDermott a veterans' re-employment will appear an early issue of the Provisioner,

### Fall Pickup in Meat Output Comes Slowly

For the week ending October 21 is War Meat Board estimates that federally inspected packing plants product 334,000,000 lbs. of meat, an increase a 18,000,000 lbs. over the preceding well but 33,000,000 lbs. less than in the corresponding week of 1943.

Cattle slaughter was estimated a 337,000 head, 8,000 more than a wal earlier and 38,000 more than in 194 Total dressed weight of cattle slaughtered for the week was 148,000,000 la 6 per cent more than a year earlied Average dressed weight per head estimated to be about 25 to 39 la lighter than in 1943.

Inspected calf slaughter last week 231,000 head was 16,000 head more is a week earlier and 69,000 head (43 p cent) more than in the corresponding week a year ago. Total veal products of 32,000,000 pounds was 46 per earlier, average dressed weights being up slightly.

Sheep and lambs slaughtered durithe week totaled 524,000 head, 17,0 head more than a week ago but 83,0 head (14 per cent) less than a rearlier.

The total dressed weight of mutta and lamb was 21,000,000 lbs.; slight above that of a week ago but 11 per cent below the third week of Octob last year.

The board's estimate of hog slaught was 953,000 head for last week, wh was an increase of 83,000 head over previous week but 347,000 head of per cent less than during the same we last year.



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AMONG major battlegrounds on which the food and beverage in-dustries are waging a ceaseless fight for consumer favor is the daily newspaper. Through its advertising columns the individual concerns comprising these industries channel their messages of nutrition and refreshment, all aimed at securing a larger share of that vital "40-ounce market"—the human

As the consumer's eye roves over his favorite paper, he is besieged by entreaties to try various brands of cereals, dairy products, canned soup and vegetables, dehydrated foods, soft drinks, beer-and meats. Not all of these products can be considered competitors of the latter—especially beer, which is advertised as a complement to all good foods as well as an appetizer. Nor can soft drinks, without stretching a point, be ranked as one of the meat industry's rivals. However, there remains ample competition from the balance of the field, as well as among individual members of the industry.

Although a number of meat packing firms cannot be accused of being overly advertising-minded, their forces are in the field throughout the year seeking to consolidate their hold on public esteem and, where possible, strike a salient into rival ranks. Perhaps the meat industry's chief handicap in its

### BREAKFAST OFFERS PACKERS IDEAL ADVERTISING TIE-UP

battle against other food lines lies in the fact that not all of its products are readily identifiable by brand. For this reason it has followed that major emphasis in meat industry newspaper advertising should be on such products as canned meats, bacon, lard and sausage rather than on fresh cuts, such as steaks and chops.

However, it is worth noting that at least one of the "three squares" a day lends itself admirably to packer advertising. This is breakfast, where the most popular industry products are all branded and can be tied-in readily with newspaper advertising. It is, moreover, a market strongly exploited by cereal manufacturers who have sought to push such old favorites as bacon and eggs into the background by extensive advertising. To date, the resistance encountered from individual packers and sausage manufacturers to this campaign does not appear to have been very strenuous.

The potentialities of the "breakfast market" are further emphasized by a comprehensive survey made recently by the Owens-Illinois Glass Co. Reporting on the findings, Howard A. Trumbull, sales promotion manager of the concern, reveals that 46 per cent of the people contacted said they eat a hurried breakfast. It was also learned that 90 per cent devote 20 minutes or less to breakfast, with over half this number indicating that ten minutes is closer to their usual time. It was disclosed that 62 per cent of the men queried enjoy a hearty breakfast.

Probably the primary reason people eat a hurried breakfast is that they al-low insufficient time for a leisurely meal. The meat industry may not be able to set alarm clocks ahead half an hour each morning, but by aggressive promotional efforts it can achieve the same result. To impress upon consumers the importance of a nutritious breakfast, packers should direct an important proportion of their advertising efforts in this direction. Consumers should be told why pork sausage, ham and bacon should be a standard part of every well-regulated breakfast menu. Without going into detail, it can be said that there would be little difficulty in building a strong case.

#### Some Breakfast Ads

Glancing through a few typical current meat industry advertisements, it is found that some packers are already aiming at this goal. Among them is the Cudahy Packing Co., which features its Puritan bacon in much of its newspaper advertising. One of these ads, for example, pictures an appetizing plate of bacon and eggs beneath the inscription: "Cudahy's Puritan bacon is made only from young, tender pigs less than one year old." Copy picks up the theme by asserting that "you can always count on special tenderness and delicate mouth-watering bacon flavor when you get Cudahy's Puritan." Although the nutritional value of this product is implied, it is not mentioned directly in the

Another packer placing emphasis on the initial meal of the day is the Rath Packing Co., Waterloo, Ia., which gives top billing to "flavorful Rath Black Hawk luncheon meat'n' fluffy scrambled eggs," terming this repast a "breakfast special." Copy builds a savory picture with: "Just whisk open a handy 12ounce can of Rath Black Hawk luncheon meat and slice-just as it is. Then either fry or broil the slices for a few minutes-arrange them on a platter and heap each one high with scrambled eggs. Serve on hot buttered toast-or



### Flavoriul Rath Black Hawk Luncheon Meat 'n' Fluffy Scrambled Eggs!

How you'll enjoy its delicious corn-fed flavor!

Just which open a handy 18-or. can of Rath Black Heavit Luncheson Meast and allow-just see it it. Than either frey or hould fine slicies for a few minuten—ar-range flows on a platter and hosp each one high with crambials days. Serve on het huttred fourt— —or with found on the skids. It's bound to be a high for a special Sounder president—or any other hugal-

### BLACK RATH LUNCHEON MEAT

Finer Flavor from the Land O' Corn

RATH'S KIDDIES REVUE
Every Saiseday Monday at 9:05 to 7:05
Over WMT

THE LIFE OF RILEY"
Every Sunday Evening at 140 Over REEL

with toast on the side. It's bound to be a hit for a special Sunday breakfast or any other breakfast!"

The Hilleman Packing Plant, Marshalltown, Ia., recently prepared two advertisements pointing out that "doc-

### A NOURISHING BREAKFAST IS A "MUST" FOR SCHOOL DAYS---



For Energy and Fuel, SERVE

Hilleman's
SUGAR CURED,
BICKORY SMOKED

BACON

BUT BE SURE YOU ASK FOR HILLEMAN'S AT YOUR MARKET!

### HILLEMAN PACKING PLANT

MARSHALLTOWN

tors agree that breakfast is an important meal...start your day right with a nourishing breakfast. Serve Hilleman's quality bacon for fuel and energy." A companion ad asserts that "a nourishing breakfast is a 'must' for school days."

Generally speaking, however, meat industry advertising is not as concerned as it might be with cultivating the huge market represented by the day's first meal. More aggressive action in this direction, particularly through newspaper advertisements, could well prove a sales stimulant of pyramiding value, and should admirably supplement the current nation-wide advertising campaign of the American Meat Institute.

### Front Line Troops Now Given Some Fresh Meat

The Quartermaster Corps is now delivering fresh meat in limited quantities to the field kitchens near the front lines in the combat areas, Maj. Gen. Edmund B. Gregory, Quartermaster General, told the Oklahoma livestock conservation and production clinic at Oklahoma City last week.

Furthermore, he said, it will be distributed and served to the American soldiers in the combat areas in increasing quantities as transportation facilities in liberated areas are repaired and restored.

Tremendous use of meat by the armed forces is reflected in Quarter-master Corps procurement figures for the fiscal year ending June 30, 1944. Purchases averaged about 190,000,000 lbs. a month, or more than 2,250,000,000 lbs. a year.

General Gregory praised food processors, farmers and cattlemen for increased wartime production. "Food is fighting for freedom just as surely as guns and bombs," he said. "A soldier must eat well if he is to fight efficiently."

The delivery of fresh meat over-

# 838 Packers' 1943 Net Gain Declines With Expansion in Dollar Volume

The total income (sales) of 838 meat packing and processing companies operating under the Packers and Stockyards Act in 1943 was \$308,250,600 greater than the income of 815 firms reporting in 1942, but their net gain of \$87,987,449 was somewhat smaller than the \$88,278,904 earned in 1942 according to figures released recently by the U.S. Department of Agriculture.

Packers earned a slightly larger percentage on their net worth in 1942 than in 1942—9.51 per cent against 9.43 per cent—but the percentage of return on their sales was only 1.31 against 1.38 in 1942.

Table 1 shows the financial results of operations during 1943 of 838 meat packing and processing concerns as reported to the U. S. Department of Agriculture; Table 2 shows the average sales per company of the three packer groups (to indicate relative size) and the percentage earned on sales and on net worth by each group; Table 3 is a comparison of the operation of packers subject to the Packers and Stockyards Act, 1939-1943;

	TABLE	11		
Group	Concerns	Average Net Worth <sup>2</sup>	Net Sales	Net Galas
Federally inspected slaughterers Nonfederally inspected slaughterers Nonslaughterers <sup>4</sup>	. 393	\$781,520,941 51,587,142 142,567,378	\$5,810,754,378 369,974,775 518,709,700	\$42,729,908 9,110,849 16,146,002
Total These figures were compiled from annu		\$925,675,461 s submitted by	\$6,699,438,853 packers and are	\$87,987,440 not subject

These figures represent the average of the total net worth of all operating concerns at the beginning and end of their fiscal years.

SAfter deducting taxes and depreciation.

This group includes concerns which also handle commodities other than meat food products,

TAB	TE S			
	No. Cos.	Av. Sales per Co.	Per Cen On Sales	
Federally inspected slaughterers Nonfederally inspected slaughterers Nonslaughterers	248 393 197	\$23,430,461 941,412 2,633,044	1.08 2.46 3.11	8.58 17.66 11.20
Combined	838	\$ 8,911,025	1.81	9.51

		TABLE	3		
	1939 830 concerns	1940 821 concerns	1941 829 concerns	1942 815 concerns	1943 838 concerns
Total expenses Net gain	848,523,793 8,437,295,584 3,384,741,059 52,554,525	\$ 858,418,102 3,579,582,415 3,517,096,661 62,485,754	\$ 888,133,497 4,566,142,640 4,478,227,932 87,914,708	\$ 985,745,082 6,391,188,253 6,302,909,349 88,278,904	\$ 925,675,461 6,699,438,853 6,611,451,404 87,987,449
Percentage net gain to net worth	6.19	7.27	9.89	9.43	9.61

These figures represent the average of the total net worth of all reporting concerns at the beginning and end of their fiscal years.

It is interesting to note that while the number of companies reporting was greater than in any recent year, their total average net worth was smaller than the net worth of the 815 concerns reporting in 1942. Average sales per company (see Table 2) for the federally inspected slaughterers were somewhat larger than in 1942, while the average sales for nonfederally inspected slaughterers and non-slaughterers declined. The nonfederally inspected slaughterers, however, earned a high return of 17.66 per cent on net worth (above 1942) while the non-slaughterers' average return of 11.33 was smaller than in the preceding year.

Both the nonfederally inspected slaughterers and the non-slaughterers earned higher returns on their sales and on their respective net worths than did the federally inspected slaughterers.

seas may be attributed to two main factors, he explained. "Adequate production of all food products at home has enabled us to build up other food reserves to the point where we can now set aside more cargo space for refrigeration. Also, increased production of boneless beef has enabled us to save shipping space and weight by permitting us to ship the meat without waste and ready for use."

Much of the food of the fighting men overseas is necessarily of the canned variety, he pointed out, but whether it is served piping hot from a field kitchen or eaten from cans in a foxhole, Army rations are built around meat just as the meals are at home.

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An appeal for men to learn a trade in the meat processing industry was is sued recently by representatives of the industry and the Northern California War Manpower Commission. Representatives declared that the presentatives declared that the presentatives of manpower in slaughtehouses is seriously threatening the supply of meat for the armed forces and civilian population. Trainees will be paid 85½ per hour for 40 hours week and will be permitted to work working in the slaughterhouses in addition to time spent in learning, it was announced.

Page 10

The National Provisioner-October 28, 198



### Roomier Truck Bodies on Small Chassis Seen as Postwar Delivery Boon

ACADEMICIANS and theorists who preach the so-called economy of limiting deliveries to nearby areas and even restricting competition in those areas, have never grasped the greater economy of reduced overhead and lower selling expense through the larger volume that broader horizons and intensive competition make possible."

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So declares William Carlson, vice president of the Metropolitan Body Co., Bridgeport, Conn., who believes that the poet-war period will witness an unprecedented broadening of distribution for many products, made possible largely through the use of motor trucks whose bodies are designed to provide high payload volume on a short, light-weight chassis.

"In the pre-war era," states Carlson, "many local advertisers wasted the outlying circulation of their (advertising) media or tried to serve it at high cost by parcel post in some instances. But in the progressive business era after the war, with our minds on maintaining employment for all willing to work, it will be logical to cater to the more distant areas reached by the newspapers and radio, now that it is possible to carry double the payload volume on a shorter and lighter delivery unit with man-high loadspace to facilitate handling more deliveries in less time.

"The full significance of the changed economics of light deliveries is not realized by those whose minds are shackled to pre-war theories. Until the last decade, attempts at covering more territory in store and house-to-house deliveries were made with heavier and longer

### CITED FOR EFFICIENCY

(Above): Canada Packers employs a number of units of this type in distributing its product to retailers. (Below): Body at right illustrates how doubling of loadspace may be achieved on a light, short chassis for more efficient servicing of longer routes. trucks, thus sacrificing economies in operation to get more loadspace than was then available on a light, short chassis.

"The minute the truck industry produced higher, wider and longer bodies on a light chassis with a wheelbase of 102 to 113 inches, an astounding change took place in truck economics. For instance, a ½-ton truck with 120 cu. ft. of loadspace that cost 13c per cu. ft. for license plates gave way to a ½-ton unit with 280 cu. ft. of loadspace that costs only 6c per cu. ft. of loadspace for plates."

### **Further Advantages Claimed**

Other advantages cited by Carlson include:

- Liability insurance took a similar tumble per dollar of payload carried.
- The first costs of the trucks themselves, figured per cubic foot of loadspace, dropped 35 per cent.
- 3) Gasoline consumption per dollar of sales dropped nearly 50 per cent because of the greater value of the payloads carried in the extra loadspace bodies and also because the big body

units "often do in one day what the low, small body trucks take in two bites."

- 4) In garaging, short wheelbase, big body units, with twice the loadspace, require only about half as much floor space as two of the longer conventional body trucks. In the repair shop there is a corresponding economy.
- 5) At the loading platform, the larger loadspace can be loaded in less time due to the ease of walking into the body to arrange the load, whereas the conventional panel body necessitates stooping and bending.
- 6) The routeman requires less time to get through traffic and time in working the load. According to Carlson, savings of 1½ to 2 hours daily are experienced. On this basis, if a routeman's time is figured at \$1 per hour, this means a saving of from \$2,800 to \$3,700 during the life of the truck, which can be devoted to doing more business.

"The economies of extra payload carried," declares Carlson, "are something to ponder for the postwar dreamers. One user whose conventional panel units do only \$350 a week does \$750 a week in his shorter wheelbase units with man-



high, extra loadspace bodies (both on a ½-ton chassis). Carrying \$400 extra payload a week means \$124,800 extra payload during the life of a truck. Even at a mere 2 per cent net profit, that means an extra profit of about twice the total cost of truck and body."

Stating his belief that the whole theory and economics of frequent stop deliveries will undergo a pronounced change after the war, Carlson says these shifts will not result from "any fantastic innovations in trucks, but because we have learned to think of deliveries and costs in a new light.

"The light delivery truck," he continues, "grew out of the passenger car and that undoubtedly accounted for its mere 4 ft. 4 in. ceiling, for a 5 ft. 6 in. to 6 ft. tall driver to work in; likewise, a narrow width and a short loadspace a la pleasure cars. It was hard to load and to work from. The vast number of custom built bodies on long and often heavy chassis bore witness to this fact.

"It is inevitable that the truck industry will provide more efficient and more economical units and it seems just as inevitable that postwar advertising and enterprise will spread products and services over ever-widening areas as truck producers evolve newer, better and more economical units in a land that never has been bound by limiting theories and never will be so long as America is America."

### Packers to Play Host to Food Editor Group

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Three of the nation's largest meat packing companies—Swift & Company, Wilson & Co. and Armour and Company—will have prominent roles in a finday food conference to be held in Cacago, October 30 to November 3. The packing plants will be among ten important food processing firms which will act as hosts to 34 food editors from 11 metropolitan areas, principally in the Middle West, who will converge on Cacago to learn first-hand the problem facing food processors in the immediate and post-war future.

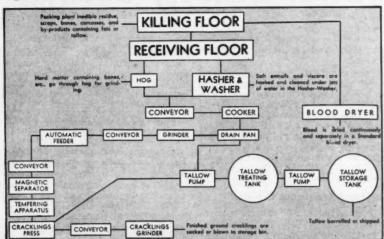
Among prominent industry personalities who will address the conference will be Wesley Hardenbergh, president American Meat Institute, who will discuss present and prospective meat supplies. Hardenbergh's talk will be delivered on the third day of the gathering at the Wilson & Co. plant. On the same program will be R. C. Pollock, general manager, National Live Stock and Meat Board, who will outline the scientific research work being conducted by the Board in the proper handling and preparation of meat.

The week's conference will open an October 30 at the Blackstone hotel. Following opening formalities, the group will proceed to Armour and Company, where luncheon will be served, after which F. W. Specht, vice president in charge of sales and advertising, will speak on "The Production and Sales Story of Meats, War and Post-war." Other Armour and Company representatives on this program include Col. E. N. Wentworth, livestock bureau & rector, and R. J. MacManus, public relations department.

The next meat packing plant to be visited by the food editors will be Wison & Co., where on November 1, The E. Wilson, chairman of the board, all Edward F. Wilson, president, will price with the wilder of the Wilson plant, with each of the Wilson plant, with ing the sliced bacon and beef cutting the sliced bacon and beef cutting will be given. The guests will also be shown through the meat canning department. Later the same day, representatives of Libby, McNeill & Libby will speak to the assembled editors.

Swift & Company will be hosts to the group on the final morning of the puley, when the party will assemble in the Blue network studios in the Merchadise Mart to see and hear the hour-long "Breakfast Club" radio show, sponsore by Swift & Company. Following the broadcast, the guests will be joined is breakfast by Don McNeill, master a ceremonies of the radio show, and members of his cast. Mrs. Beth Bailey M. Lean, head of the home economics of swift & Company, will act is hostess. George J. Stewart, vice predent of the concern, will speak briefly.

## Less Steam Less Power





DRAIN PAN — All steel, steam-heated drain pan has removable screens over the full area.



COOKERS—Standard's rugged atmospheric cookers produce high quality tallow and cracklings due to absence of injected steam, high pressure or extreme heat.

### Required in Standard's Dry Rendering Layout-

Study this low cost method of dry rendering. Steam and power requirements are materially reduced. Added to economy of operation, this plan needs less floor space and equipment than any other method of tallow extraction. It produces high grade tallow and cracklings with the greatest yield. Write today for Bulletin 600.

MADE IN THE WEST FOR WESTERN PACKERS



### CURRENT POINT VALUES TO CONTINUE, OPA ANNOUNCES

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Present point values for meat industry products rationed under RRO 16 will continue unchanged through Notion announced this week. Trade and consumer point value tables which beome effective on September 3 will remain in force after October 29.

At the same time OPA announced that the red stamps L-5, M-5, N-5 and P.5, which will become good on October 2), will have to last for a five-week peried. Thus consumers will have only 40 points to spend for meat and fats in the five weeks. However, the consumer's ration purchasing power will be slightly greater than in October when only three red stamps were validated for a fourweek period.

The supply of meats moving into commercial channels for civilian use during the five-week November ration periodboth rationed and non-rationed—is expected to total 267,540,000 lbs. weekly on a retail trim basis, based on estimates by the War Food Administration. Such a supply will be 2.4 per cent below the average weekly supply of 274,190,000 hs. estimated for the four-week October ration period.

Largely responsible for the reduction from 59,020,000 weekly in supplies of C grade "utility" beef flowing into commercial channels for civilian use. More top grade meats costing ration points will be available to civilians in Novem-

The total supply of beef, lamb and pork cuts for which points are paid is estimated at 93,420,000 lbs. weekly on a retail trim basis, compared with 79,-430,000 lbs. weekly in October.

However, OPA pointed out that the supply of top grade meats for civilians will continue to be extremely limited in proportion to the demand. Housewives are reminded that the available supply of top grade rationed meats at 93,420,000 lbs. weekly still amounts to less than one pound per person per week, and also that the 93,420,000 lbs. is all that there is available for both restaurants, lunch rooms, hotel dining rooms, hospitals, and the meat counters of retail food stores.

November rationed meat supplies, compared with October, on a retail trim and average weekly basis are shown in the following table:

November	October
retail	average
trim	weekly
basis	basis
lbs.	Iba.

TOTAL MEATS COSTING POINTS ......98,420,000 79,430,000

OPA has also changed its rules to allow more flexibility to industrial users. Amendment 25 to RRO 16 permits an industrial user to move or transfer part of the business of his establishment;

revokes the requirement that equipment must be transferred to the new owner on the sale or transfer of an industrial user establishment, and provides that an industrial user, under certain condi-tions, may transfer his rationed food or ration evidence to another concern.

### WHAT HAPPENS TO RILEY ON NOVEMBER 5 BROADCAST

Riley gives his son, Junior, piano lessons on the November 5 broadcast of the American Meat Institute's radio show, "The Life of Riley," starring William Bendix. Riley, tired of hearing his friend Gillis brag about his son's musical ability, rents a piano and tries to get Junior to take lessons. Junior is more interested in a girl, so Riley takes the lessons and attempts to teach Junior, after threatening mayhem. Junior hires a piano prodigy to practice for him, and when Riley hears him playing, but doesn't see him, he is so impressed he enters Junior in a recital. The outcome is a typical Riley laugh getter.

Meat animals were marketed in this country in 1943 at the average rate of 280 per minute, according to the National Live Stock and Meat Board.



IRDL



# delivered QUICKLY from STOCK

Quick shipment is Ryerson routine. We're hampered, as you are, by shortages of manpower and equipment. But the eleven plant Ryerson network means shorter shipping distances. When you need steel in a hurry, Ryerson comes through on schedule.

Every day hundreds of tons speed from our stocks to war plants and other vital steel users from coast to coast. The huge volume is built on performance. Ryerson has the steel and gets it to you fast. No order is too large for rush handling. None too small for prompt personal

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Bars, plates, tubing, structurals, stainless, alloys; whatever your steel requirements, get in touch with Ryerson. In Des Moines or Chillicothe, Worcester or Passaic there's a Ryerson plant nearby that has your steel in stock. More than 10,000 kinds, shapes and sizes are ready to meet your needs. Huge stocks plus immediate handling of every order make this your best source for steel. Write for a Ryerson Stock List.

Joseph T. Ryerson & Son, Inc., Steel-Service Plants: Chicago, Milwaukee, Detroit, St. Louis, Cincinnati, Cleveland, Pittsburgh, Philadelphia, Buffalo, New York, Boston.

### PLANT OPERATIONS

### Ideas for Operating Men

### REVERSE ROTATION ON BELT PULLEYS

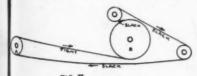
How to reverse pulley rotation withat crossing the belt is sometimes an anaying problem. In Fig. 1, it will be boted that "B" is the driving pulley and A" the driven pulley. This is done



inte "A" must rotate in a direction opposite to "B." To reverse the direction of the driven pulley, the most common method is simply to cross the belt. This practice is usually satisfactory where belts are narrow, provided there is sufficient distance between shaft centers to prevent internal belt friction due to abrupt bending or too much rubbing of the belt against itself at the crossing point.

The main objection to the arrangement shown in Fig. 1 is that one of the idler pulleys must resist the pull of two tight belts. Thus the upper idler pulley subjected to a greater bearing thrust than is the main bearing of driving pulley "B," the latter having a tight belt approaching and a slack belt leaving. Wherever idler pulleys are employed, both should be operated with as little friction as possible.

In Fig. 2, the drive is reversed, the best is not crossed, and the idler pulleys



are not subject to great bearing thrust because in both instances the approaching and leaving belts are slack. Strictly speaking, these small pulleys are "wrapper" pulleys rather than idlers, since they wrap the belt around the driving pulley. If there should be insufficient space for an installation as shown in Fig. 2, a third pulley may be installed.

### HANDLING AMMONIA

It is important in the handling of ammonia to recognize that it is a liquefied gas stored under pressure and that, as such, containers should not be subjected to abnormal mechanical shocks or to temperatures exceeding 100 degs. F., it is pointed out by the Mathieson Alkali Works, Inc., New York, N. Y. Cylinders

should be stored in a cool, dry place.

The room in which ammonia cylinders are to be stored and used should be equipped with an exhaust fan located near the ceiling. In case of a leak, the ammonia, being lighter than air, will rise and be removed. Bottle type cylinders should be stored upright. Tube type cylinders should be stored horizontally and blocked to prevent rolling.

When not in use, valves should be protected by keeping caps in place. Bottle type cylinders should never be lifted by passing a rope or chain through the cap slot, as this may result in a broken or strained valve. If gaseous ammonia is to be withdrawn from the cylinders, they should be kept in the room housing the ammonia equipment for at least 24 hrs. in order that the contents may come to room temperature.

If the ammonia gas is not at the same temperature as the ammoniating equipment, reliquefaction may take place in the feed line. This occurs if the ammonia gas is warmer than the pipe line. Some of the gas will be cooled and will condense, because the gas can readily

be liquefied by cooling under pressure.

To withdraw liquid ammonia, both types of cylinders must be placed horizontally with the eduction pipe dipping into the liquid. To withdraw gas, the tube type must be turned so that the end of the dipper pipe is not in the liquid ammonia, or else stood on end. The bottle type will deliver gaseous ammonia when standing upright.

The packing gland nuts on ammonia cylinder valves are equipped with left-hand threads so they will not "follow" the valve stem if it adheres to the packing. The amount of gaseous ammonia that can be withdrawn from any particular cylinder depends upon the surface area of liquid ammonia and upon the temperature of the air surrounding the cylinder. Thus it is obvious that the tube type cylinder, when in a horizontal position, will furnish more gas in a given time than the bottle type.

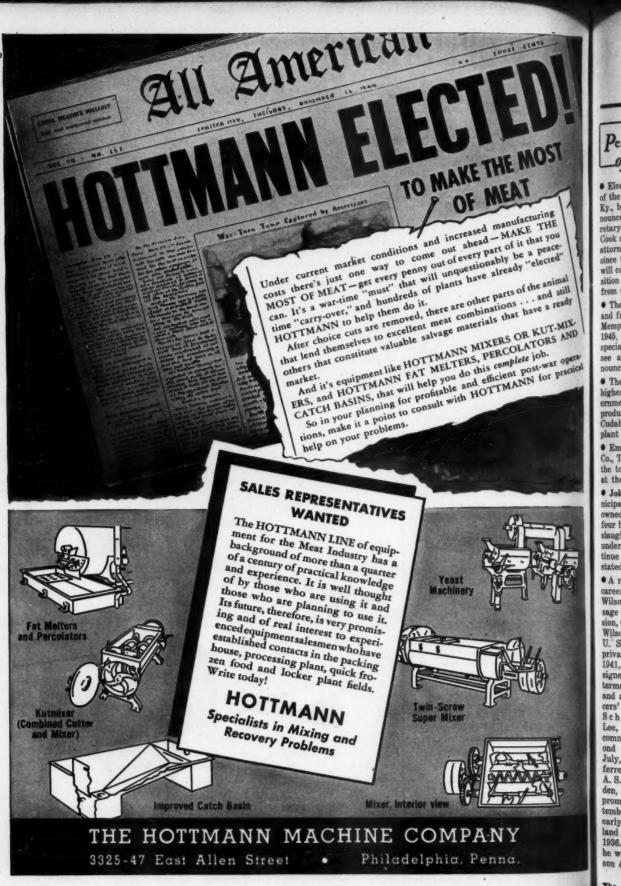
### AMPLE PIPE SHAFTING

One point noticeable in the newer meat plants of good design is that pipe shafts are made of ample size. Quite frequently a packinghouse building which starts out housing one type of operation may be used for an entirely different purpose later on. Much trouble is saved if pipe shafts are large enough to take care of increased steam, water, refrigeration or other requirements.



### COMPARTMENT DUMP TRUCK USED BY RENDERER

Standard Rendering Co. of Kansas City has developed this type of dump truck for use in fat collection. The compartments are hinged on one side; to dump them, the truck pulls alongside a hopper and a chain hoist hook is inserted in the loops shown. Material is dumped out as the free end of the compartment is raised.



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# Up and down the MEAT TRAIL

### Personalities and Events \_of the Week\_\_\_\_\_

• Election of G. W. Cook as president of the Emmart Packing Co., Louisville, Ky., by the board of directors was announced recently by Arch M. Rice, secretary-treasurer of the corporation. Cook succeeds the late W. W. Crawford, attorney, who had served as president since the company's reorganization. He will continue as general manager, a position held since going to Louisville from Chicago in 1936.

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- The ninth annual Midsouth baby beef and fat pig show will be held at South Memphis Stockyards April 6 and 7, 1945, J. S. Robinson, extension swine specialist of the University of Tennessee and chairman of the event, announced recently.
- The achievement "A" award, the highest recognition of the federal government in food processing for wartime production, has been awarded to the Cudahy Packing Co.'s dairy and poultry plant at New Ulm, Minn.
- Employes of the Carstens Packing Co., Tacoma, Wash., recently went over the top in a war fund drive conducted at the plant.
- John Baldwin has purchased the municipal abattoir at Meriden, Conn., owned by Mrs. Anna Tomassetti. The four butchers in Meriden who have been slaughtering regularly at the abattoir under the city's jurisdiction will continue to use the establishment, it is stated
- A rapid rise has marked the military career of Capt. A. T. Wilson, son of Al Wilson, manager of Wilson & Co.'s sau-

sage casing divi-, sion, Chicago. Capt. Wilson entered the U. S. Army as a private in June, 1941, being assigned to the Quartermaster Corps and attending Officers' Training School at Camp Lee, Va., being commissioned a second lieutenant in July, 1942. Transferred to the Utah A. S. F. Depot, Ogden, Utah, he was

5, 1944



CAPT. WILSON

promoted to the rank of captain in September, 1944. Capt. Wilson received his early meat industry training in Switzerland and Germany between 1933 and 1936. Following his return to the U. S., he worked in various capacities at Wilson & Co., where his knowledge of the

industry and his genial personality won him many friends.

- John W. Brinkley, 68, an employe of Kingan & Co., Indianapolis, Ind., for 42 years, died recently after an illness of two years. Brinkley, who at one time was superintendent of credits at Kingan, is survived by a sister.
- A certificate of partnership has been filed for the Superior Provision Co., Buffalo, N. Y., by Joseph C. Guarieri and Paul J. Fusco.
- A certificate of partnership has been filed in Buffalo, N. Y., for Purity Meat Packing Co. Partners are Frank J. Beiter, jr., William H. Ruth, Carlton H. Zink and Richard F. Rogers, jr.
- Construction of an addition to the G. Bartusch Packing Co., St. Paul, Minn., is under way, it is reported. The new unit is being built of brick and tile over reinforced concrete.
- Contract for the construction of a brick and concrete cooler at Swift & Company's plant at South St. Paul, Minn., has recently been awarded.
- E. J. Sputhworth and W. M. Fuelscher have filed notice of intention to engage in business as the Holly Sausage Co., Los Angeles, Calif., it is reported.
- P. J. Artura, transportation manager of Swift & Company's unit at Los Angeles, has been named a member of an advisory committee appointed there by the ODT to aid both the ODT and trucking operators in their mutual efforts to achieve further conservation and more efficient utilization of automotive equipment.
- The State Packing Co., Vernon, Calif., headed by Nate Morantz, has completed construction of its new \$30,000 packing plant and is now in full operation.
- Plans are being made by Andy Ledesma for construction of a one-story brick sausage factory at Cucamanga, Calif. The new unit will cost \$15,000.
- The Commercial Packing Co., Los Angeles, operated by Ben Ginsberg, has recently taken over the plant and office facilities held under lease at Norwalk, Calif., by the Globe Packing Co., and is now conducting its operations in that plant. Joseph and Manny Chlavin, co-operators of the Globe Co., disclosed that they are temporarily taking care of their customers through facilities made available to them through the courtesy of various independent packages.
- International Rendering Co., Los Angeles, Calif., has been incorporated with 2,500 shares of no par value capital stock. Directors include Irving S. Baltimore, Inez M. Kemper and Jean Z. Perick. The principal owners are Morris and Ben Gurewitz.
- The Merced Frozen Food Locker,



DOWN LOUISIANA WAY

John Husak, energetic manager of the Evangeline Packing Co., Lafayette, La., pauses a moment from his busy round of duties to stand beside one of the firm's delivery units for a photo. Under his capable management, the company has become one of the most progressive in that section of the state.

Merced, Calif., owned by Vance Carter, was damaged by fire on October 14, with a loss estimated at \$5,000 and probable further damage to meat valued at \$5,000.

- Contract has been awarded to the California Rendering Co., Los Angeles, for construction of a new reinforced concrete factory building for the processing of fats and bones and the handling of salvaged grease. The new unit will cost approximately \$23,000.
- Two men wearing Army uniforms recently held up William J. McLean of the staff of Swift Canadian Company and robbed him of \$223. A policeman saw the two thieves running away but was unable to catch them. The wallet was found later along the escape route taken by the men.
- Samuel and Annie Silverberg, owners of the South Philadelphia Dressed Beef Co., Inc., Philadelphia, recently announced plans to enlarge their present plant.
- Pat Ryan, absent from his duties at Meats, Inc., Seattle, Wash., due to illness, is now fully recovered and back at his desk, it is reported.
- Joe Olofson, who has been in charge of meat grading service for the government in Seattle, Wash., since 1934, recently retired after 31 years of governmental service. A banquet was given

in his honor at the Washington Athletic Club of Seattle. Olofson is succeeded by S. H. Steen who has been placed in charge of the meat grading activities in the Puget Sound area.

- J. C. Stentz, vice president in charge of sales of John Morrell & Co., has announced the appointment of Bruce A. Hallgren as office manager of the company's Boston branch huose. Hallgren has been employed in the Ottumwa sales department and recently was in charge of price checking and ration points. He has been with the concern since 1936.
- Norbert Roepe, a chemist at the Rath Packing Co., Waterloo, Ia., is service chairman and publicity director of the Laymen's Seminar being held in Waterloo October 28 and 29 by the Lutheran Laymen's League of Waterloo and Cedar Falls, Ia.
- Alfred Charles Thies, 56, a stock buyer for the Thies & Sons Livestock Commission, Kansas City, Kans., died recently at his home. He is survived by his wife, Fay, three daughters, three brothers and five sisters.
- Paul Zwarg is now associated with the Banfield Packing Co., Tulsa, Okla., as foreman of the

concern's sausage department.

 An extensive modernization program, estimated to cost approximately \$25,000, is under way at the plant of the Wickham Packing Co., Sapulpa, Okla. The entire plant is being remodeled under the direction of Roy Wickham, reported



PAUL ZWARG

to be one of the youngest executives in the packinghouse field.

• H. A. Barkun, advertising and sales promotion manager of Miller & Hart, Inc., Chicago, effective October 30 will become associated with the Malcolm Howard Advertising Agency, Chicago, as an account executive. Barkun for a number of years has specialized in merchandising and promotion work in such diversified fields as foods, toilet goods, auto and aviation parts, and specialties.

- Frederick Briggs, 74, retired founder of the firm of L. S. Briggs, Inc., Washington, D. C., passed away at his home in the nation's capital on October 19 after a long illness. A native of Kansas, Briggs went to Washington 60 years ago and entered the meat packing industry, soon going into business for himself. He had retired from active participation in the company about seven years ago. Survivors include the widow, Mrs. Annie E. Briggs; three sons -Raymond C., Luther S. and Lester F. Briggs-and two married daughters.
- Pleading guilty to charges of illegally obtaining 776,000 lbs. of meat on the pretext that it was to be used in meeting government contracts, Southern Hotel Supply, Inc., Washington, D. C., was fined \$5,000 and its president, Thomas T. Keane, \$1,000 in municipal court on October 19.
- Thomas W. Heffernan, formerly Syracuse district provision man for Wilson & Co., now general mess officer for the Air Service Command control depots of the U. S. Strategic Air Forces in Europe, has been promoted from the grade of captain to major, according to a recent announcement by Maj. Gen. Hugh J. Knerr, commanding general of the Air Service Command.
- The fifteenth annual Maysville baby beef show and sale to be held at the Maysville, Ky., livestock sales yards on October 30 is attracting a record number of entries, it is reported. The four divisions of the event will include 4-H club entries, FFA entries, an open class and one to determine the best calf which is shown by either a 4-H or FFA member.
- C. A. Roberts, vice president and treasurer of the Vegetable Oil Products Co., Inc., Wilmington, Calif., was recently elected president by the board of directors. Roberts, who joined the company in 1940, is also a director of the
- More than 40 meat industry members were on hand for a southwestern division meeting of the National Independent Meat Packer's Association at Fort Worth, Tex., on October 21. The meet-

### Snyder to Succeed Morris at Morrell Ottumwa Plant

J. V. ("Dick") Snyder, superintend. ent of the Topeka plant of John Morrell & Co., has been named superintend



J. V. SNYDER

ent of the Ottumwa plant. succeeding H. C. Morris, who has retired from this position, it is announced by J. M. Foster, vice presi-dent in charge of operations. John P. Foster, production superintendent of the Ottumwa plant, has been appointed to succeed Snyder at Topeka.

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Snyder first worked in a packing plant in Kan-

sas City during school vacations, later being employed by Morrell at Sioux Falls, where he became assistant foreman of the sausage manufacturing department. He left the company during World War I and was in officers' training school, returning to Morrell after Armistice. In 1924 he was made assistant superintendent at Sioux Falls and transferred to Topeka in 1940 as superintendent.

Foster was first employed in the Morrell mechanical department in 1941 as assistant operating engineer, becoming production superintendent in 1943. He was previously industrial sales engineer for Southern California Gas Co. in Los Angeles. Morris, who is retiring after 44 years with the company, became a divisional superintendent in 1919 and assistant superintendent in 1931, advancing to the position of sperintendent of the Ottumwa plant nine years later.

ing, presided over by J. E. O'Neill, preident of the Mission Provision Co., was attended by NIMPA members from Texas, Arkansas, Oklahoma and New Mexico.

• John G. Allbright, president of the

Associate Member, AMERICAN MEAT INSTITUTE . Members, CHICAGO BOARD OF TRADE . Associate Member, NATIONAL INDEPENDENT MEAT PACKER ASSOC

DRESSED HOGS



### ORIGINATORS, DEVELOPERS AND PERPETUATORS OF THE DRESSED HOG BUSINESS

CARLOADS OR TRUCKLOADS

Representing all Dressed Hog Shippers Specializing in Dressed Hogs from the Hog Belt

WE EARNESTLY SOLICIT YOUR INQUIRIES IF YOU ARE 'A QUALIFIED OPA CERTIFIED DRESSED HOG PROCESSOR

BOARD OF TRADE BUILDING . ORIGINAL AND ONLY DRESSED HOG BROKERS EXCLUSIVELY

SIXTEENTH FLOOR . PHONE WEBSTER 3113

CHICAGO

May we suggest that you use our Lard Department

Allbright-Nell Co., Chicago, and Richard G. Smith, president of John E. Smith's Sons Co. of Buffalo, have been named on the 17-man advisory committee from the food and tobacco processing and packaging machinery and equipment manufacturing industry which will work with the Office of Price Administration. An organizational meeting of the committee will be held soon.

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• Jekn McGrath of St. John, N. B., mest wholesaler and slaughterer, who was stricken with paralysis five years ago and unable to move hand or foot for over a year, is now walking six miles daily and actively engaged in business again.

• Nathan B. Swift, manager of Swift & Company's unit at North Portland, Ore., was one of the principal speakers at the Washington State Retail Grocers & Meat Dealers Association held in Seattle on October 22. The forty-fifth annual convention was a war-food conference with packing plant and government officials represented to deliver vital messages to the dealers.

• Construction of a \$35,000 abattoir at New Hanover county, N. C., will begin within 60 days, it is reported. The new unit, 32 by 80 ft. in size, will be owned and operated by O. C. Moore.

• E. J. Grier, legal department, John Morrell & Co., Ottumwa, Ia., was a New York visitor and spent a few days at the company's branch there during the past week.



### NAMED TO AGAR BOARD

At a meeting of the board of directors of Agar Packing & Provision Corp., Chicago, on October 24, F. Earl Veneman, vice president in charge of sales, was made a director of the corporation.

### Army Tests Show Value of Slower Meat Cookery

A saving of as much as one-third in the amount of meat needed to feed a given number of men may be effected through low-temperature roasting, the War Department announced in making public the results of tests recently completed by the Office of the Quartermaster General.

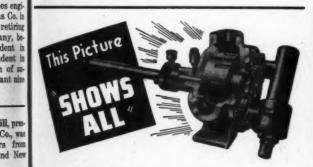
In addition, low cooking temperatures cause the meats to retain their vitamins, juices and natural flavors more completely than cooking at higher temperatures, and more even cooking of roasts is assured, according to the Quarter-master Corps' Menu Planning Section, Subsistence Division, which conducted the tests. This last-named factor is par-

ticularly important in roasting of pork, it was pointed out.

Evenly cooked roasts are easier to slice, the tests showed, and the fats which are cooked out are not burned, thus remaining in good condition for use in the preparation of other foods. Utensils are easier to clean after low-temperature cooking, since the juices which cook out do not burn hard to the pots and pans.

Some of the other benefits which the housewife can enjoy from the Quartermaster recommended method of preparing her roasts of beef, pork or lamb, as proved by actual tests, are cleaner ovens, since the fat does not "pop" out as much; less fuel required; less heat given off by the range, making for a cooler kitchen and less evaporation of watery parts of the pan drippings, thus retaining the vitamins and flavor, the Department said.

In a comparative test, two 8-lb. rump roasts of beef were cooked "medium." The color of the meat at the conclusion of the test was changing from pink to dull brown. In the case of roast No. 1, cooked at an average oven temperature of 315 degs., 85.2 percent of the original weight was retained. The cooking time was 4 hours and 10 minutes—an average of 31 minutes per lb. Roast No. 2 was cooked for 2 hours and 55 minutes—an average of 22 minutes per lb.—at a mean oven temperature of 500 degs. This roast retained only 56.5 percent of its weight.



### The VIKING Standard Pump

This cut-away illustration reveals the simplicity of design and the extremely sturdy construction of the Viking Standard Pump . . . features that insure dependable, carefree service and that have made Vikings first choice with American industry for every rotary pumping job . . . no matter how tough. The Viking Standard Pump is suitable for suction lifts up to 25 feet, and for heads of 115 feet or 30 pounds pressure. Heavy Duty styles also available up to 200 pounds pressure. Sizes range from 5 to 1050 GPM.



Write today for Bulletin Series 800 which describes and illustrates Viking Pumps widely used in the meat packing industry. IT'S FREE.





# THE NORTH SEWAGE SCREEN STOPS Pollution— SAVES By-Products

- Prevents plugging of sewers and overloading sewage disposal plants
- Handles killing floor waste and paunch manure
- Built in sizes to fit your plant capacity

### GREEN BAY FOUNDRY & MACHINE WORKS

401 So. Broadway, GREEN BAY, WISCONSIN
Write for complete descriptive folder

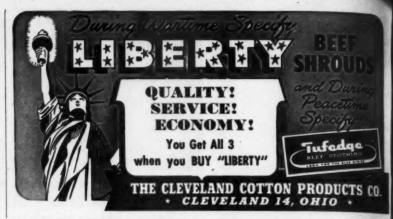
### **Recent Orders by War Agencies**

SHIPPING CONTAINERS. - Products to be incorporated, without further processing, in Army and Navy overseas emergency rations have been assigned an AA-1 preference rating for new corrugated and fiber shipping containers other than drums, WPB has announced in amending Preference Rating Order P-146. Emergency rations, such as "K," "10-in-one," "Air Corps" and "Submarine" rations, qualify for an AA-1 rating only for containers used for direct delivery of such products to persons or firms assembling them, WPB officials said. Fiber or corrugated containers for overseas shipment of products purchased by or for the account of the American Red Cross for distribution to troops overseas or to prisoners of war are entitled to an AA-2X rating.

GELATIN RAW STOCK .- Specific dollar-and-cent producers' maximum prices for wet gelatin raw stock have been announced by OPA at levels based on weighted average prices prevailing during 1943. The two general groups of wet gelatin raw stock covered by the regulations are: 1) Cattlehide side, kip side, whole kip and calf split gelatin stock, and 2) kip side, whole kip and calf skin gelatin stock.

FIBRE DRUMS .- For greater working efficiency, the fibre shipping drum order, L-337, has been amended to alter a number of details, according to WPB. The principal new provision of the amended L-337 calls for a one-time certification to the drum manufacturer that purchasers are familiar with terms of the order. Minor changes in L-337 schedules have been made in keeping with trade needs. The amended order also permits inner containers for fibre drums for goods that require this added protection.

PALM OIL.—Because essential requirements for palm oil can be met from the government stockpile, in which all imports of this product are placed, WFO No. 38 has been revoked by the WFA. Under this order, the use



of palm oil has been restricted since March, 1943. Since all palm oil imports are purchased by the government, and allocations to critical users are made by WFA, WFO 38 is considered no longer necessary. The revocation is effective October 23, 1944.

KIPSKINS .- Direction 5 to Conservation Order M-310 on hides, skins and leather has been amended to extend until further notice the exemptions applying to the soaking of kipskins, WPB has reported. Exemptions formerly had been limited to the third quarter of 1944. Extension of the exemptions was prompted by the unusually heavy kill of cattle this year, resulting in tanners' inventories of kipskins being presently in excess of requirements, WPB said. Tanners are now permitted to soak as many kipskins as their labor and tanning capacities permit them to handle.

PLACING ORDERS. - Packers will be interested in a WPB announcement that a purchaser may place or a manufacturer may accept a postwar purchase order now which is not to be filled until after the removal of applicable WPB restrictions, provided the manufacturer does not schedule such an order for production. The agency pointed out that a manufacturer may not, of course, schedule such orders for production, order material or place material in production to fill such orders until after the applicable WPB restriction is removed. For example, Order L-111 forbids the acceptance of an order for new hand trucks unless the order bears a rating of AA-5 or higher. Nevertheless, a unrated order for hand trucks may be accepted subject to the condition that no steps will be taken to fill it until the restriction on acceptance of unrated orders is removed.

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FATS INVENTORY .- The War Food Administration has extended through March 31, 1945 the current suspension of inventory limitations on tallow and grease imposed by War Food Order 67. The suspension has been in effect size May 20.

### BRITISH RAILWAYS CARRY BULK OF IMPORTED MEAT

To deal with imported meat traffic British railways now have at their di posal 2,429 railroad meat containers and 2,691 meat vans specially insulated for carrying refrigerated products at low temperatures, it is revealed by Modern Refrigeration, an English periodical Good temporary use is also being main of 3,471 insulated banana vans on verted for meat transport. In addition the railways control the operation of 42 35-ton bogie refrigerator cars owned by the United States Army.

Out of a total of over a million to of meat imported by England last year the railroads carried 617,500 tons or 6 per cent. In one week this year the carried 25,641 tons, a movement involving the use of 4,643 insulated vehicles It is estimated that meat from port and cold storage is conveyed by rail over an average distance of 127 miles to 70 different centers of population.

### LISTENERS OFFERED PHOTO

Beginning November 1, The Hent Lohrey Co., Pittsburgh, Pa., will offer radio listeners a photo of the Ten Rangers, the musical group the copany sponsors locally over State WCAE to advertise its pork saussy. The offer may be extended through the Christmas season, it is stated. W. J. Vesger Lohrey president reports the The offer may be extended through the neck of Christmas season, it is stated. W. I to hang Yeager, Lohrey president, reports that unthe program is "doing very well."

### WILSON'S NATURA SAUSAGE CASINGS

**Producers... Importers... Exporters** 

PLANTS, BRANCHES AND AGENTS IN PRINCIPAL CITIES THROUGHOUT THE WORLD eral Office: 4100 S. ASHLAND AVE., CHICAGO, ILL.



Page 20

The National Provisioner—October 28, 18 The Na

# PROCESSING Methods

### Mortadella Formula

A southeastern sausage manufacturer who saw the formula for all-beef mortadella which was published recently in THE NATIONAL PROVISIONER, has asked for directions for making the standard type of product. He writes:

MOTOR THE NATIONAL PROVISIONER:

Om you give us a good formula for manufactur-ing the regular kind of mortadella? We understand one type may be made without a dry room.

Ham trimmings or extra lean pork trimmings, with smaller amounts of beef chucks or beef and veal trimmings, constitute the principal meat ingredients of mortadella. One formula calls for the following meats:

75 lbs. pork trimmings, 95 per cent lean

17 hs. beef chucks

8 lbs. back fat

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The beef is put through the 1/4-in. plate and chopped in the silent cutter for 2 minutes. Lean pork trimmings are also ground through the 1/4-in. plate and added to the beef in the silent cutter with the following seasoning and curing ingredients:

3 os. sodium nitrate 6 oz. ground white pepper 2 cs. whole white pepper

8 oz. sugar

1 oz. ground anise seed

Many packers have found it convenient to use ready-prepared seasonings, or specially-prepared seasonings, as manufactured by reputable firms, making their sausage products. Such seasonings also insure that all batches of sausage will be flavored alike.

BACK FAT ADDED.—Beef and pork are chopped together and the mixture is then transferred to mixer where back fat in 1/2-in. cubes is added. Pistachio muts may also be added at this point if desired. Mix meat until it is stiff and tacky and shelve in cooler at 38 degs. until cured. The meat may be remixed.

Fill stuffer carefully, being sure that eat is packed down, and stuff meat tightly into small or medium-sized beef bladders or corresponding artificial casings. If bladders are used they should be soaked in lukewarm water for about 11/2 hours, changing water twice.

Stuff bladders to full capacity and put two wooden skewers through neck end of bladder. Tie one end of string around neck of bladder underneath wooden skewer, using 6-ply jute twine for this purpose. Then wrap string around bladder lengthwise and cross-rough bladder again, forming a loop to hang on smokestick. It is important bat uniform bladders be used. If bladders run irregular in size, grade for size Stuff bladders to full capacity and ders run irregular in size, grade for size

on stuffing bench after stuffing and hang on separate sticks and cages for further processing in steam or dry room.

COOK IN SMOKEHOUSE.-Hold mortadella in cooler for 24 hours before cooking and then transfer it to steamhouse or smokehouse equipped with steam coils. This product is not smoked but is heated through in the house.

Start heating process with temperature of about 80 degs. F. in the house. Raise this temperature gradually over first 12 hours to 120 degs., and during next 12 hours to 155 to 160 degs. This degree of heat should be held for several hours, or until internal temperature of product reaches at least 140 degs. Time required for finishing will depend on size of casing.

Some processors give this product a light smoke and handle it in a somewhat shorter time. The mortadella is smoked until fairly dry, and then cooked at 160 degs. for 6 hours, or it is smoked beginning with 130 degs. for 3 hours and then finished at 160 degs. for 3 more hours.

When the mortadella is taken out of the steam or smokehouse it is sometimes wrapped in cloth to prevent too rapid cooling.

DRYING .-- If a regular dry mortadella is desired the product must be held in dry room for about 5 weeks. When placed in dry room sausage should be hung in sections, carefully spreading pieces so that they do not touch. There should be good air circulation, but no draft. After the first 2 weeks the product will stand considerable ventilation. Export mortadella is wrapped in foil.

### STUDY FROZEN FOODS

The Refrigeration Research Foundation, Berkeley, Calif., has begun research projects relating to quick frozen foods at 15 universities and colleges, it is announced. Among the projects, according to Dr. H. C. Diehl, director of the foundation, are: "A Study of the Effects of Various Conditions of Freezing and Storage on the Quality of Frozen Beef," Louisiana State University, Rouge, and "The Effect of Methods of Handling Frozen Meat after Removal from Frozen Storage on Quality and Palatability of the Cooked Product," Kansas State College, Manhattan.

### FINANCIAL NOTES

Beech-Nut Packing Co. has authorized a regular quarterly payment on the company's stock and a special payment

### MID RULES ON CANNED SAUSAGE IN BRINE

After considerable work by packers and the Meat Inspection Division to determine the factors which influence changes in the composition of canned sausage packed in brine and water, and the new weight during varying periods after canning, G. E. Totten, chief of the Meat Inspection Division, has announced the instructions to be followed:

1.—The statement of net weight for such product should represent the weight of the drained product when removed from the container to the exclusion of the packing liquid and should be accurate at the time of shipment from the establishment. (Variations in accordance with good commercial practice will be allowed.) When the sausage is packed underweight in anticipation of a subsequent gain in weight due to absorption of some of the packing fluid, the product should not be shipped until the anticipated gain has occurred.

2.-Moisture content of canned sausage should at all times be within the MID limitations. That is, not more than 3 per cent of water may be added in preparing pork sausage and similar product while frankfurters, viennas, and the like shall not contain more than 10 per cent added water. As the gain in water content due to absorption of the packing fluid may continue for three weeks to three months after canning, processing schedules should be carefully gauged to make sure that such gains do not result in excessive moisture in the sausage either before it leaves the plant or as it is distributed in the trade. Inasmuch as some of this change in moisture content of the sausage may occur after the product has left the plant, and it is not known whether all such product as it is now being prepared is processed so it will remain within the moisture limitations after the sausage leaves the establishment, inspected plants may have until January 1, 1945 to perfect their methods to insure that their sausage will remain within the required limitations during shipping and storage.

3.-The use of unnecessarily large amounts of packing fluid is not sanctioned because of the deceptive size of the container. The use of a proper size container with a minimum of brine or water as packing fluid will avoid criticism with respect to deceptive containers and also help materially in controlling the change in moisture content and net weight of the sausage.

4.—These instructions are applicable to all varieties of sausage which are first stuffed in animal or artificial casings and subsequently canned, whether or not the casings are removed before canning.

# PROVISIONS AND LARD Weekly Review

### Canadian Meat Board Says U.K. Pork Need Will Continue Heavy

The United Kingdom will require more bacon from Canada than the Dominion is likely to be able to deliver in the years 1945 and 1946, even if large hog production is maintained, J. G. Taggart, chairman of the Canadian Meat Board, declared recently. The Meat Board, charged with purchasing the Canadian bacon required to maintain the British bacon ration of 4 oz. a week, has observed, "with concern" reports indicating that a decline in hog production is in prospect next year.

Some of this reduction may be due to the belief that with the end of the war, bacon shipments to the United Kingdom will be restricted immediately and surpluses will develop at once. Mr. Taggart said any such belief was incorrect. Information assembled by the board has shown:

1.—Even optimistic estimates indicate that the Danish hog population is no more than 60 per cent of pre-war. This means that a country which formerly supplied major quantities of bacon to the United Kingdom cannot hope to regain its old export position for at least a year to 18 months after feed supplies are imported. Shipping and other transport may not be available for such feed shipments for some time after the war.

2.—Poland and some other European countries once shipped bacon to the United Kingdom, but their livestock herds have been reduced even more drastically than those of Denmark under the German policy which turns land to the production of cereal crops for human consumption rather than to feed for animal use.

3.—The United Kingdom, which in peacetime required about 1,000,000,000 lbs. of bacon a year, cannot enlarge her hog production extensively without feed imports and shipping and foreign exchange will be factors in arranging for such imports.

Under agreement with the United Kingdom, Canada plans to supply 500,000,000,000 lbs. in both 1944 and 1945, with a total of 1,000,000,000 lbs. as a minimum. The British authorities are anxious to take whatever additional quantities may be available.

Heavy marketings in early 1944 made it possible to bring total shipments for 1944 to 700,000,000 lbs., all of which will be required by the United Kingdom to maintain its ration. The need will be equally great in 1945 and in 1946, Mr. Taggart said.

Canada would like to be in a position to assure the United Kingdom that at least 9,000,000 lbs. a week could be shipped, representing 75,000 hogs. This would require the hog population to be kept near its present level.

Mr. Taggart said it might be true that farmers on the prairie states were inclined to produce wheat at the government price rather than concentrate on hog production, but he pointed out that wheat is one of the few North American surplus crops and the quantities to be bought by the Canadian Wheat Board at the government price may be restricted if domestic and export demand decline in the next two years. He noted that there was the assurance of a continuing market for all the hogs that could be produced.

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### AUGUST MEAT CONSUMPTION

Federally inspected meats available for consumption in August, 1944:

	BEEF AND VEAL	
	Total Consumption lbs.	Per Capita lhs.
August, August,	1944	5.10 4.00
	PORK (INC. LARD)	
August, August,	1944	6.12 4.98
	LAMB AND MUTTON	
August, August,	1944	,52 ,61
	TOTAL <sup>1</sup>	
August, August,	1944	11.74 9.66
	LARD2	
	1944	1.10
1Inch	des shipments to our armed fore lend-lease shipments. Include	

### SEASONAL ADJUSTMENT IN HOG TEST BRINGS CHANGES IN RESULTS

(Chicago costs and prices, first four days of week.)

Seasonal adjustment in live weight yields resulted in some changes in the cut-out test this week. Handling and overhead charges were also reduced slightly. Packers should remember that this test is worked out for illustra-

tive purposes only. Each firm should figure its own test, using actual costs, credits, expenses, yields and net realizable selling prices.

	180-220 lbs				180-220 lbs					220-240 lbsValue						
	Pct. live wt.	Pet. fin. yield	Price per lb.	per pewt.	er cwt. fin. yield	Pet. live wt.	Pet. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pet. live wt.	Pet. fin. yield	Price per lb.	per pewt.	per cut fin. yield	
kinned hams  l'encies  Jennies  Jennies  Jennies  Jennies  Jellies, S. P.  Jellies, S. P.  Jellies, S. P.  Jellies and jowis  Jennies  Jen	4.2 10.1 11.0  2.9 2.2	20.0 8.1 6.0 14.5 15.8  4.2 3.2 18.4 2.3 4.6 2.9	21.4 20.0 24.8 23.8 17.2 10.3 12.4 12.8 16.0 17.8	\$ 2.97 1.12 1.04 2.35 1.89  30 2.6 57 1.64 2.6 57 1.12 48 1.30	\$ 4.28 1.62 1.49 3.38 2.72  .43 .40 2.37 .37 .82 .17 .69 1.87	13.8 5.5 4.1 9.8 9.5 2.1 3.0 2.2 1.6 3.0 2.0 	19.4 7.7 5.8 13.8 13.4 3.0 4.5 4.2 3.1 15.8 2.3 4.2 2.8 	20.0 24.8 21.8 16.5 14.0 10.5 12.4 12.8 13.5 17.8	\$ 2.90 1.10 1.02 2.14 1.57 2.9 34 31 2.7 1.43 2.1 53 1.11 48 1.30	\$ 4.08 1.54 1.44 3.01 2.21 .42 .47 .43 .38 2.02 .31 .75 .16 .67 1.83	12.9 5.3 4.1 9.6 3.9 8.6 4.6 2.2 10.4 1.6 2.9 2.0	18.1 7.4 5.7 13.4 5.5 12.0 6.4 4.8 8.1 14.5 2.2 4.1 2.8 	28.0 20.0 28.7 15.2 14.0 11.0 10.3 12.4 12.8 12.0 17.8	\$ 2.97 1.06 .97 1.90 .59 1.20 .51 .35 .27 1.33 .19 .52 .11 .48 1.30	\$ 4.1 1.4 1.0 2.7 .8 1.6 .3 1.8 .2 .7 .7 .1 .6 1.8	
Cost of hogs. Condemnation loss Handling and overhead  TOTAL COST PER CWT. TOTAL VALUE  —Cutting margin +Cotting margin	**	100.0	***	Per cw ali \$14.	rt. ve 75 08 Per cwt. 67 fn. yleld 50 \$22.32 20.61 19 \$ 1.71	11.0	100.0	***	Per cwt. alive \$14.75 .08 .56 \$15.39 14.00	Per cwt. fin. yield \$21.68 19.72				Per cwt. alive	Per cwin. yield \$20.4	

### SEPTEMBER BUYING BY WFA TAKES SHARP DROP

Purchases of meats and meat food products by the WFA for use by lend-lease, territorial emergency programs, Red Cross activities and other purposes dropped off sharply during September compared with a month earlier. Demand by the agency was broad, but product offerings in some lines, especially pork, were light due to the extremely small slaughter of hogs in federally inspected plants during the month.

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4.16 1.46 1.56 2.78 .54 1.66 .70 .50 .28 1.86 .26 .75 .75

\$19.37

Per cwt. fin. yield \$20.65 19.37

44:

Lard and pork meat purchases

showed the greatest decline compared with a month earlier while there was less change in purchases of beef and lamb items.

Meanwhile, larger amounts of lard and rendered pork fat were purchased, although the volume continued sharply under the high months of earlier this year.

Cash outlay for all meat items during the month at \$18,942,165 was only a little more than half the \$35,490,699 spent a month earlier.

	Qu	antity	-F.O.	B. Cost-
	Sept. Ibs.	Jan. 1 thru Sept. 30, '44 lbs.	Sept. 1944	Jan. 1, '44 thru Sept. 30, '44
Livestock and meat				
Purk, frozen Purk, sweet pickled & saited Purk, barreled Purk, amoked Best & veal, frozen Best, cured Lamb & mutton, frozen.	23,989,127 9,331,229 2,973,000 3,638,743	365,522,508 284,836,658 9,870,480 10,100,688 25,461,516 340,300 27,973,718	\$ 4,489,078 1,411,214 478,027 416,344	\$ 73,852,40 45,875,24 1,220,72 2,810,835 5,722,31 59,946 4,292,737
Caned meats				
Purk Beri Meat food prod. & rations Vienna sanuage & potted meat. Dried sausage Lard & rendered pork fat. Basdered beef suet. Hog casings, bundles synthetic casings, pieces.	11,006,928	386,565,972 12,605,489 4,499,918 23,800,869 328,800 751,686,905 1,832,790 4,564,189 750,000	9,283,678 1,219,774 1,483,383 210,672	141,481,471 2,911,034 1,572,453 8,968,529 128,785 100,141,925 399,867 6,532,384
, and the same of			\$ 18,942,165	\$401,002,111
Pats and oils				
Oleomargarine Shortening Saap, laundry Saap Tollet Stearic acid	1,155,000 2,176,000 492,561	71,183,075 4,499,872 9,283,454 3,370,474 44,800	\$ 49,774 188,610 139,296 101,430	\$ 11,005,189 711,060 561,419 588,777 7,339
Vegetable oil				
Corn oil Cettoneed oil Pennut oil Lineed oil, edible Seybean oil Sunflowerseed oil Castor oil	22,138 2,259 6,941,957	1,135 22,138 2,259 211,984,733 99,890,265 1,106,405 336,000	196 3,941 394 945,241	19 3,94: 39 29,827,34 13,156,99 11,06 43,68

### EXPORT OUTLOOK DIM

Europe holds little promise as a postar market for U. S. meat products, 2. C. Pollock, general manager, Naional Live Stock and Meat Board, delared before the recent Oklahoma livetock conservation and production clinic taged at Oklahoma City. However, he speaker stated, Americans are eatag more meat than ever and domestic onsumption should continue at high evels.

Pollock discounted reports that Euope's livestock population has been
ceimated, estimating that the decline
mounts to only about 7 per cent in
attle and sheep and 30 per cent in hogs.
he major question mark in U. S. meat
consumption, he said, is whether there
ill be sufficient employment at high
age levels for most families to have
he meat they need.

Will J. Miller, secretary of the Kansas ivestock Association, told those attended the clinic that hog producers will ad their biggest postwar problem in the competition of edible oils against rd.

### MEATS 35% OF SEPTEMBER LEND-LEASE DELIVERIES

According to the War Food Administration, canned, frozen, cured and other meat products accounted for 189,236,632 lbs. or 35 per cent of the total deliveries under lend-lease in September, it was reported this week. Deliveries of meat products during the month were some 5,000,000 lbs. less than August deliveries.

Deliveries of fats and oils in September ran about 58,000,000 lbs. less than in August, amounting to 27,012,016 lbs., or 5 per cent of the total.

### SIGN NEWS COMMENTATOR

Stahl-Meyer, Inc., New York City, has signed Morgan Beatty for a 15-minute newscast program over WEAF on Tuesday and Thursday afternoons, it is announced by Blaker Advertising Agency, which handles the Stahl-Meyer account. Beatty joined NBC in 1938 after serving for 12 years with the Associated Press, four of them as its military expert.



TRADE MARK

### THE QUALITY TRADE MARK



For Grinder Plates and Knives that Cost Less to Use

### **COME TO SPECIALTY!**

### C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole... one sided or reversible... equipped with patented spring lock bushing.

### C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

C-D CUTMORE KNIVES
C-D SUPERIOR KNIVES

B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

# THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann

2021 Grace St., CHICAGO 18, ILL.



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Meat packers today find an easy answer to the critical cleaning of wooden equipment. They insist upon scientifically designed either Oakite Composition No. 20 or other recommended Oakite detergents.

Used either manually, by machine or the steam-detergent method, Oakite Composition No. 20 combines emulsifying and free-rinsing properties that make short work of removing fats and greases from wooden equipment such as curing vats, jack trucks, mercury trailers, sausage sticks, tubs, tierces or slack bar-

Specially designed Oakite materials are also available for quickly, SAFELY cleaning aluminum, steel, tinned, galvanized and other metal equipment. Write today for FREE data.



Cleaning Portable Racks

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De-Scaling Refrigerating **Equipment Safely** 

Laundering Beef Shrouds

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Removing Rust Deposits From Trolleys

OAKITE PRODUCTS, INC., 20A Thames St., NEW YORK 6, N. Y. Technical Service Representatives in All Principal Cities in United States and Canada



Right -SIZE -QUALITY -PRICE

**SAUSAGE CASINGS** 

EARLY & MOOR INC.

**BOSTON, MASS.** 

"The Skins You Love to Stuff"

### MEAT AND SUPPLIES PRICES

Chicago

### WHOLESALE FRESH MEATS

### ‡Carcass Beef

Steer, hfr., choice, all wis.
Steer, hfr., good, all wis.
Steer, hfr., com, all wis.
Steer, hfr., com, all wis.
Steer, hfr., atility, all wis.
Cow, com. & gd., all wis.
Hindquarters, choice
Cow hdq., com. ...20%

### **‡Beef Cuts**

Steer, hfr., sh. loin, ch
Steer, hfr., sh. loin, gd30%
Steer, hfr., sh. loin, com251/
Steer, hfr., sh. loin, util221/4
Cow, sh. loin, com
Cow, sh. loin, util
Steer, hfr., rd., ch
Steer, hfr., rd., gd
Steer, hfr., rd., com
Steer, hfr., rd., util
Steer hfr. loin ch
Steer, hfr., loin, good       28         Steer, hfr., loin, com       23 ½         Cow, loin, com       23 ½         Cow, loin, utility       20
Steer her loin com 2314
Cour John com 991/
Com lole utility 90
Cow round utility 161/
Cow round, com
Steer, Mir. Pib, Ch
Steer, nir. rib, gd20
Steer, BIr., PID, com21%
Steer, hfr. rib, util
Cow rib, com
Cow rib, utility18%
Steer, hfr., sir., ch
Steer, hfr., sir., gd26
Steer, hfr., sir., com
Steer, hfr., cow flank
Cow. sir., com
Cow. sirloin. util
Steer, hfr., flank steak 23%
Cow flank steak 23%
Steer hfr reg chk ch 2014
Steer her yes ohk ad 19
Cow rib, coin
Steer her one ohk will 188
Steer, hfr., reg. chk., util
Com non ohlo mill
Steer, hfr., c. c. chk., ch18%
Steer, hfr., c. c. chk., gd18 Steer, hfr., c. c. chk., com164
Steer, Bir., c. c. cak., com16%
Steer, hfr., c. c. chk., util15
Cow, c. c. chk., com
Cow, c. c. chk., util
Steer, hfr., foreshank12% Cow foreshank12%
Cow foreshank
Steer, hfr., br., ch
Steer, hfr., br., gd
Steer, hfr., br., gd.     103       Steer, hfr., br., com.     143       Steer, hfr., br., wtil.     143       Cow, br., eem.     144       Cow, br., util.     143       Steer, hfr. back, ch.     213       Steer, hfr. back, gd.     20
Steer, hfr., br., util
Cow, br., com
Cow, br., util
Steer, hfr. back, ch
Steer, hfr. back, gd
Cow back, com
Cow back, utility
Steer, hfr. arm chk., ch
Steer, hfr. arm chk., ch
Cow arm ohk com
Cow arm chk atil 151
Cow arm chk., util
Steer hir ah pl com A well 191
Cow sh. pl., com
Com ah mi mill
Cow sh. pl., util184

### Veal-Hide on

### \*Beef Products

Brains									. 74
Hearts,	cap of	t							.154
Tongues	, fr. o	e fr	OB.				 		.224
Tongues	, can.,	fr.	or	fr	on		9 4		.16%
Sweethr	eads					-	 		.231
Ox-tails	. under	86	lb.						. 84
Tripe, s	calded						12		@44
Tripe, c	cooked						+1	11/	@84
Livers,	unblen	rish	ed						281
Kidneys									.114

### †Quoted below ceiling.

### \*Veal Products

Brains													
Calf livers,	T	71	36	A									491
Sweetbreads	,	1	y	pe	4	Å			•				39

\*Prices carlot and loose basis, lots under 500 lbs. add \$0,625, packing in shipping containers, per cwt.: in 5 lb. container (s breads, brains & cutiets only)

			•									
Choice la	amb	•										
Good lan Medium	lemb					0	0	0.	0.0	. 4		*
Choice h	indsa	d	ai		4		0	0				*
Good hir	DESED	α	le									
Choice f	ores								٠.			
Good for	ces .	*		â		*						
TANKALIN L	on & a		9	*	4	,	В,	4	۵.	**	٠	٠

					v											
Choic	e sh	eep			*				*							
Good	snee	D				_		_								
Choic	e sac	lale		*	×	*		•				*			.,	ě.
Good Choic	and d	age 1			*				*		*			2,1		
Good	fore				*	*	*		٠		*	×	۰		٠	6
Mutte	on le	28.	оk	ы		n	-									
Mutte	on lo	ins.	-	1	16	i	c	é	-		•	*			•	
	_			_	-	•	_	_	*	-	*	*	*	9.1	**	*

\*\*Quot. on lamb and mutter as Zone 5 and include 10c for sh ette, plus 25c per cwt. for éel.

*Fresh Pork and Pork Produ
Reg. p. lns., und. 12 lbs. av
Pienies
Tenderloins, 10-lb, cartans
Tenderioins, loose
Skinned shidrs., bone in
Spareribs, under 3 lbs
Boston butts, 4/8 lbs
Boneless butts, c. t
Neck bones
Digg! foot
Kidneys
Livers, unblemished
Brains 18 01
Eara
Snouts, lean out
Snouts, lean in
Heads
Chitterlings
Tidbits, hind feet
*Prices carlot and less bads

\*Prices carlot and less †Quoted below calling.

#### WHOLESALE SMOKED **MEATS**

Fancy regular hams, 16/18 ha, parchment paper.
Fancy skinned hams, 14/18 ha, parchment paper.
Fey. trim, bacon, 8 lb. down, was No. 1 beef sets, smoked Insides, C Grade.
Outsides, C Grade.
Charles, C Grade.

#### VINEGAR PICKLED PRODUCTS

Reaffed hill pepper Powder . love, Ami Zansthar linger, Jan Ince, Fey. Bast Indi II. & W. Instard floo No. 1

Pork feet, 200-lb, bbl... Reg. tripe, 200-lb, bbl.. Honey, tripe, 200-lb, bbl

### \*BARRELED PORK

Clear fat											
70- 80											
80-100											
100-125											
Cl. pl. po	Pk.	25	-35		p	ĊÜ	١,		è		å
Brisket De	ork						*	*		۰	×
Plate bee	f. 2	00	lb.		b	ы	s				å
Ex. plate	bes	ef.	20	0	1	b.	ľ	ŧ	ń	ı	ä

\*Quot. on perk items than 5,000 lb. lots and permitted add., except loc. del.

### SAUSAGE MATERIALI

Carlot basis, Chgo. sone, 1 Carlot basis, Chop. sons. 1
Reg. pk. trim. (50% fat).
Sp. lean pk. trim. 35%...
Ex. lean pk. trim. 35%...
Pork cheek meat...
Pork livers, unblemished.
Boneless bull meat...
Boneless bull meat...
Boneless chucks
Shank meat
Besf trimmings
Dressed canners
Dressed canners
Dressed cologna bulls...
Pork tongues...

tQuoted below ceiling.

to have been man Kill
relat, ch., in hog bungs58
C. mlami, ch
d. strie salami, ch63
not style salami. Co
28
ertafella, B. C
upicola (cooked)
TOTAL CALLEAGE
HOOMESTIC SAUSAGE
(Quotations cover Type 2)
2086
et mm., hog cas
et saus., bulk
et saus, bulk
rankfurts, in sheep cas
et sau. bulk makinta, in sheep cas
et saus, bulk
ert aass, bulk.  makturts, in sheep cass. 2814 makturts, in hog cass. 2514 slegas, aat. cas. 2344 slegas, aat. cas. 2244 iter ass., fr., beef cass. 2144
ert aass, bulk.  makturts, in sheep cass. 2814 makturts, in hog cass. 2514 slegas, aat. cas. 2344 slegas, aat. cas. 2244 iter ass., fr., beef cass. 2144
art saus. bulk.  matturis, in sheep cas. 28%, matturis, in hog cas. 25%, sheps, sat. cas. 23%, sheps, art. cas. 22%, ster saus. fr., beef cas. 21%, rew saus. fr., beef cas. 21%, rew saus. fr., bog cas. 22%,
ark ass. bulk makiruts, in sheep cas. 28% makiruts, in hog cas. 25% about asl cas. 23% about asl cas. 23% ire ass., fr., beef cas. 22% ire ass., fr., bog cas. 22% ask liver ass., hog cas. 22% ask liver ass., hog bungs. 24%
art sam, bulk matheris, in sheep cas
art sam, bulk matheris, in sheep cas
art sam, bulk matheris, in sheep cas
art sam, bulk matheris, in sheep cas
art sam, bulk matheris, in sheep cas

thrice based on zone 5, plus \$1.50 or cst. for sales to retailers and streyes of meals where no loc. del. a mate. Prices include boxing or actaing costs.

Microband account	
CURING MATERIALS	
	Cwt.
tipite of soda (Chgo. w'hee):	
to 495.1h. bhia., del	8.75
altester, un. ton. f.o.b. N. Y.:	
Dal refined gran	8.60
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
are rfd. gran. nitrate of soda.	4.00
ere rfd. powdered nitrate of	
wit	heton
ait, is mis. car of 80,000 lbs.	moveu
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	0.70
OTRIGUEG, ALIN Gried	19.70
Medium, kiln dried	8.80
Rock, bulk, 40 ton cars	8.00

Raw, 96 basis, T.o.b.	3.74
Standard gran., f.o.b. refiners	
(2%)	5.50
bags, f.o.b. Reserve, La.,	5.15
less 2% Dezirese, in car lots, per cwt.	0.10
(cotton)	4.80
in paper bags	4.75
SPICES	
lasis Chgo., orig. bbls., bags, ba Whole Gr	les.)
Ilipice, prime 2614	301/6
Roulftod	81%
Powder	41
leves, Amboyna 40	46
Zamihar	28

name output origin notice.	Vhole.	Canana d
Resifted	2614	30%
hill pepper Powder area, Amboyna Zamihar lager, Jams., unbl. aca, Fey, Banda 1 Bast Indies L & W. I, Blend	3214	41 46 28 361/4 1.22 1.10 85
No. 1  Bast Indies  atmeg, fcy. Banda.  A W. I. Blend.  sprika, Spanjah	50 55	34 22 61 63 53 55
Red No. 1  Black Malabar  Black Lampong  Poper, wh. Sing  Mintek  Prackers	11 11% 15% 16	88 84 15 13% 19 19%

DKLED

PERIAL

### SAUSAGE CASINGS

SAUSAGE CASINGS	
(F. O. B. Chicago)	
(Prices quoted to manufact)	urers
of sausage.)	
eef casings:	
Domestic rounds, 1% to	- 000
1½ in., 180 pack17	G20 .
Demestic rounds, over 1% in., 140 pack85	G0.00
	dina
over 1% in	@46
Evnort rounds, medium,	
Export rounds, medium, 1% to 1% in25	@30
Export rounds, narrow,	-
1% in, under	30
No. 1 weasands 5	9 6
No. 2 weasands	4
No. 1 bungs16	Q18
No. 2 bungs	@12
Middles sewing, 1%@	000
2 in50	@60
Middles, select, wide, 20 2¼ in60	@65
2¼ in	6000
Middles, select, extra, 24@24 in	95
Middles, select, extra,	6.0
2% in. & up	1.25
ried or saited bladders,	
per piece:	
40 45 for welder fint 71	4@ 9
10-12 in. wide. flat 5	@ 614
10-12 in. wide, flat 5 8-10 in. wide, flat 5 6-8 in. wide, flat 2	4@ 314
6- 8 in. wide, flat 2	@ 2%
log casings:	
Extra narrow, 29 mm. & dn. 2.2 Narrow mediums, 29@32 mm. 2.2	
dn	5@2.35
Narrow mediums, 29@32	
mm2.2	5@2.85
Medium, 326235 mm1.8	5@2.00
English, medlum, 35@38	
mm1.0	501.80
Wide, 38@43 mm1.5	061.00
Extra wide, 43 mm1.4	001.00
Export bungs	22
Large prime bungs18	@10
Medium prime bungs11	W 12
Small prime bungs 8	021
Middles, per set20	Gar
and a later of the same and	_

### SEEDS AND HERBS

	Whole	for Saus.
Caraway seed		96
Cominos seed		26
Mustard sd., fcy. yel.	. 25	****
American		
Marjoram, Chilean	42	48
Oregano	14	18

### OLEOMARGARINE

White domestic vegetable         10           White animal fat         16 %           Where churned pastry         17 %           Milk churned pastry         18 %           Vegetable type         unquoted
VEGETABLE OILS
White, deoderised, summer ell, in tank care, del'd Chicago14.63 Yellow, deoderised, saisd or win- tank care, del'd Chicago I. in tank care, del'd Chicago I. in tank care, del'd Chicago I. S. os I. S

Midwest 53
Bast 50% T.F.A.
Midwest and West Coast. 8%
East 8%
Soybean oil, in tanks, f.o.b.
mills, Midwest ... 11%
Corn oil, in tanks, f.o.b. mills. 12%
Manufacturer to jobber prices, f.o.b.

The New

### FRENCH CURB PRESS

Will Give You

MORE GREASE PURER GREASE LESS REWORKING GREATER CLEANLINESS

We invite your inquiries

The French Oil Mill Machinery Company

. .

Ohio



# Fast, Low-Cost Stitching for Packers with SILVERSTITCHERS

Acme Silverstitchers answer the needs of both large and small packing plants for a reliable, inexpensive means of stitching cartons. They are capable of long operation at the high speed demanded by volume production. Yet, their original cost and maintenance expenses are so low that they are economical to use where production is limited.

Silverstitchers form, drive and clinch zinc-coated steel staples in all types of solid fibre and corrugated . . . waxcoated and standard . . . shipping cartons. Silverstitched stitches help to protect the contents of the carton until it is disposed of by the retailer.

Sturdily made, Silverstitchers have few moving parts, and vital ones are reversible. Because they are simple to operate, anyone around your plant quickly learns to use them.

Protect your profits beyond the packing line with cartons economically stitched for safety with an Acme Silver-

## ACME SilverStitchers. There is a size and model for every need.

### The wire to use!

Acme Silverstitch stapling wire has proved its worth on every stitching job. . . on all types of stitching machines. It is true to size and temper, is rust resistant, and it has a bright, shiny appearance. It does not tangle, and makes strong, dependable stitches. It is neatly wound in 10 pound continuous length economy coils. For faster, low-cost carton stitching, use Silverstitch stapling wire.



### ACME STEEL COMPANY

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### MEAT PRODUCTS OF THE HIGHEST QUALITY



Awarded to

trooklyn plant

STAHL-MEYER, INC.

NEW YORK CITY, N. Y.

FERRIS HICKORY SMOKED HAM and BACON

# WESTON TRUCKING & FORWARDING CO.

Specializing in Trucking Packinghouse Products Throughout New York Metropolitan Area

53 Gilchrist Street Jersey City, N. J.

# STANGARD Prime Surface COLD PLATES Maximum Refrigeration Efficiency The Stangard-Dickerson Corp. 18-78 OLIVER STREET NEWARK, NEW JERSEY

### MARKET PRICES New York

### DRESSED BEEF CARCASSES

		City	E	)	ī	e	H	H	N	d				
Steer,	hfr.,	choic	.0											22
steer,	hfr.,	good												21
	hfr.,													
	hfr.,													
Cow,	comm	ercial												In

The above quot. do not include charges for kosh'g but do include 50c per cwt. for deliyery.

#### KOSHER BEEF CUTS

Steer,	hir.,	tri.,	en								21	7
Steer, Steer,	hfr.,	tri.,	gd	0.0			9 0			.:	20	٩
Steer.	hfr.,	tri.,	com								19	Ŋ
Steer,	hfr.,	tri	util.					٠			17	7
Steer,	hfr.,	reg.	chk.		ei	B.					24	
Steer.	hfr.,	reg.	chk.		gr	١.				0.1	$^{22}$	3
Steer,	hfr	reg.	chk.	. 1	co	100					21	Ä
Steer.	hfr	reg.	chk.		mi	til					18	Ŋ,
	ve qu											
for Z	one 9	. plu	s \$1	.5	0	Di	BP	e	w	t.	1	e
kosher	ring 1	aulo	50e 1	pe	7	et	W	1	to	r	14	ot
del.												

Above prices are for Zone 9, plus 50c per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

#### \*FRESH PORK CUTS

THEOR POINT COLO
Western
Pork loins, fr., 12 lbs. dn
Butts, reg., 4/8 lbs24%
Hams, reg., under 14 lbs22
Hams, skinned fresh, under
14 lbs24
Picnics, fr., bone in
Pork trim., ex. lean
Pork trim., reg
Spareribs, med
-parents, mea:
City
Pork loins, fr., 10/12 lbs26%
Shoulders, reg
Butts, honeless, C. T
Hams, reg., und. 14 lbs2314 Hams, sknd., und. 14 lbs2514
Trame shad and 14 the 051/
riams, sand., und. 19 108
Picnics, bone in
Pork trim., ex. lean
Pork trim., reg
Spareribs, med
Boston butts, 4/8 lbs27%
meaton narral ato marries at a

### \*COOKED HAMS

Ckd. hame,			
8/dn Ckd. hams,	akinless	fatted	43
			46%

#### \*SMOKED MEATS

CH

Free

C ELOT F.O.B.

THURS

MONI

Price

Paci

EAS

Low the part anit hand so

s low

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l.o.b. 1

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	Omone		
Reg. h	ams, under	14 lbs	9
MEG. BI	RIDS. OVET 11	s lbs	
PIRCOD.	West., 8/12	Iba	
Heef to	ongue, light.		
Beef t	ongue, heav	y	
	-		

\*Quotations on pork items and less than 5,000 lb. lots and lack all permitted additions.

### DRESSED HOGS

logs,	gu	. &	cn.,	P	α	,	5	VII)	l.	1	E,		ű	B	t	St.
Uct.	23	), U	nder	9	M,	,	A	Di	в,		0	۰	0	0.1		80.1
81	to	99	lbs.		0	0	é				۰	۰				20
100	to	119	Ibu.							_	_					-
120	to	136	lbs.								_					-
137	to	153	Ibs.								_					19.
154	to	171	lba.				_				-	-	•		**	100
179	20	188	lba.		•	•	٠	*	• •		9	۰	•	0.1		IK.
414	-	100	AUM.		0	•			9.0		۰		٠	91	9	18,

#### \*DRESSED VEAL

### Hide off

			-			-		•	***	٠							
Choice,	50	0	27	5	lb	4						2					
Good, 50	0@	27	5	lb	8.												
Commer	20	50	$\alpha$	27	5	1	bı	5	. 0		9		0	9	0		
Utility,	50	1Q	27	2	10	8	*	0						ě	4	6	
-																	

\*Quot. are for some 9 and included 50c for del. An additional %c m cwt. permitted if wrapped is such inette.

### DRESSED SHEEP AND

1	FUHDO																		
Lamb,	choice				0														.27
Lamb,	good .														0				3
Lamb,	com				4						9	0		0	6	0	0)		.3
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#### FANCY MEATS

ongues, Type A
weetbreads, beef, Type A 3%
weetbreads, veal, Type A
leef kidneys
amb fries, per lb
Avers, beef, Type A
)xtails, under % lb
Prices e 1 and loose basis te

Prices c. l. and loose basis is zone 9. For lots under 500 hs. at \$0.625.

### BUTCHERS' FAT

-						-		-	-		-		****		
Shop	Ta	3			۰								13.23	per	CR
Breas	st	fa	t										4.25	per	CH
Edibl	e	811	e	t									5.00	per	68
Inedi	ble		B	le	ŧ		n					۵	4.75	per	CH

### CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended 0d 21, 1944, were reported as follows:

00 26,052,000	24,750,9
00 44,476,000	29,560,0
6,068,000	11,554,0
0	0 44,476,000

BEEF • PORK • VEAL • LAMB HAMS • BACON • SAUSAGE LARD • CANNED MEATS • Sheep, hog and beef casings



JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

### CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Gervice

	BELLIES	-1
BASIS,	Fresh or Frozen 6-8 171/4	Cured 181/4 173/4
1944 .A.	10-12 16% 12-14 15% 14-16 15% 16-18 14%	17% 16¼ 16¼ 15%
*	D. S. BELLIES	
S.P.	Clear	Rib
21½ 21½ 21½ 20¾	$ \begin{array}{cccccccccccccccccccccccccccccccccccc$	141/4 141/4 141/4 141/4 141/4
		14%
S.P.		
20% 19% 10%	°16-20	13%
g.p.		
	FAT BACKS	
2314	Green or Frozen	Cure
22% 22% 21% 21% 21% 21% 21%	$\begin{array}{cccccccccccccccccccccccccccccccccccc$	10 ½ 10 ½ 10 ½ 10 ½ 10 ½ 11 ½ 11 ½
	OTHER D. S. WEA	TR
S.P.		
19% 19% 19% 19% 19%	Regular Plates 10%	†9% @10 10 12
	21½½ 21½½ 20½ 8.P. %%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%%	Section   Sect

### **FUTURE PRICES**

ATE

KONDAY, OCT. 23, THROUGH FRIDAY, OCT. 27, 1944

LARI	9															
Sept.													No	bids	OF	offerings
Dec.	í	a		0	0	0	0		۰				No	bids	or	offerings
																offerings
																offerings
May	0	0	0	0	0	0	0	0	0	0	0		No	bids	or	offerings

### WEEK'S LARD PRICES

Prices of prime steam lard:

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
et.	2813.80	12.80b	12.75n
et.	2413.80	12.80b	12.75n
et.	2513.80	12.80b	12.75n
	2613.80		12.75n
ct.	2713.80	12.80b	12.75n

### Packers' Wholesale Prices

ended Oct

ngs

ı	Refined lard tierces, f.o.b.
Į	Chicago C. L
į	kettle rend., tierces, f.o.b.
1	Chicago C. L
ı	Mai, kettle rend., tierces,
ı	La.b. Chicago C. L
ı	Seutral, tierces, f.o.b.
ì	Chicago C. L
d	matening, tierces, c.a.f16.50

### EASTERN FERTILIZER MARKETS

New York, Oct. 25, 1944 Low grade cracklings sold e past week at \$1.00 per mit basis f.o.b. New York nd some sales were reported s low as \$1.00 per unit, devered buyer's plant. Feeding akage was offered at \$5.25 ithout much buying interest. ood was in good demand at he ceiling price of \$5.53 a.b. New York. High protein acklings sold at \$1.15 per mit, f.o.b. New York.

### FERTILIZER PRICES

BASIS NEW YORK DELIVERY

\*

Ammonistes
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports\$29.20
Blood, dried, 16% per unit 5.53
Unground, fish scrap, dried, 11% ammonia, 16% B. P. L., f.o.b. fish factory4.75 & 10c
Fish meal, foreign, 114% ammonia, 10% B. P. L., c.i.f. apot
Nov. shipment 55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf
ports 30.00
in 200-lb. bags 32.40
in 100-lb. bags 33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L.
bulk4.25 & 10c
Feeding tankage, unground, 10- 12% ammonia, 15% B. P. L.,
bulk 5.25
Phognhates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$42,00
Bone meal, raw, 4%% and 50%, in bags, per ton, f.o.b. works.	40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.63
Dry Rendered Tankage	

45/60% protein, unground.....\$1.00

### TIRE SHORTAGE CONTINUES

The severe shortage of heavy duty truck tires is expected to continue at least until the first of the year, according to the B. F. Goodrich Co., Akron, Ohio, and the shortage may spread to small size truck tires.



refilling by your mechanic. Extra Fullergript Refills may be stocked for quick application to the original Fuller cores. No need to buy extra cores. Fuller Brush Refills contain heavier pack of material, held in indestructible steel backing. Will outwear ordinary brushes four to

Also try our complete line of Standard Cleaning Equipment, including Floor Brushes, Mops, Dusters, and the Famous Fuller Fiber Broom.

### THE FULLER BRUSH COMPANY

Industrial Division, Dept. 8 C 3596 MAIN STREET . HARTFORD 2, CONN.

> there can be no compromise with quality in

### ADLER STOCKINETTES

The Adler Company is still turning out millions of peace-time quality stockinettes. Most of it is helping see to it that our fighting bunch get meat fully protected all the way to distant fronts. May we discuss your needs?

hed blow

SELLING AGENT FOR STOCKINETTES MADE BY

HE ADLER CO.

CINCINNATI, OHIO

# BY-PRODUCTS—FATS—0

### TALLOWS AND GREASES

TALLOWS AND GREASES .- Production of both tallows and greases appears to be on the increase and a further gain is expected in output of greases as hog marketings show a seasonal increase. Slaughter in recent weeks at inspected centers has gained rather sharply, but still ranks far under processing of a year ago, when the number of hogs on farms was far heavier than at present. Meanwhile, some feel that grease output will not reach levels of a year ago, because fewer hogs will be held for heavier weights. The same is true in tallow production. Even though slaughter of cattle continues heavy, tallow output is comparatively small because the majority of bovine stock killed lacks high finish.

Most grades of tallows and greases were represented in sales this week with the bulk of the business reported from the Chicago area. Sales reported this week included fancy tallow at 8%c; choice, 8%c; special, 8%c, and No. 1 at 8%c. Grease sales included choice white at 8%c; A-white, 8%c; yellow, 8%c, and brown at 7%c. There was much less pressure on brown grease this week.

NEATSFOOT OIL.—There is little opportunity for trading in neatsfoot oil. Production is fair, but most of the product is going on government order.

STEARINE.—This market is just about void of action. Demand is good but offerings are light. Prime oleo stearine continues to be quoted at 10.61c and yellow grease stearine at 8.50c.

OLEO OIL.—Little or no action again on oleo oils. Extra in tierces is quoted at 13.04c and prime is 12.75c.

GREASE OIL.—Grease oils steady on fair trading. No. 1 is 14c; prime burning, 15 1/4 c, and acidless tallow oil, 131/2c.

### VEGETABLE OILS

New developments were lacking in the vegetable oils market this week and volume of trading was on the light side. Most action again centered around imported olive oil and soybean oil. However, the WFA did announce that restrictions on palm oil had been lifted because essential requirements can be met from the government stockpile. The revocation was effective October 23.

SOYBEAN OIL .- There was a moderate volume of trading again this week in the soybean oil market, with the bulk of the business west of the Mississippi river and light trading east of that point. Buying was for immediate as well as for future delivery, with some orders running into June of next year. Basis is ceiling price at time of shipment. Sales for immediate ship-ment were also at ceiling levels.

OLIVE OIL .- Practically the entire quantity of 3,000 tons of Spanish edible oil negotiated by the FEA for shipment from Spain was placed on contract, it is reported. The price for 6-gallon tins, in cases was at \$132 per 100 kilos and drums \$135 per 100 kilos, f.o.b. Spanish ports for prompt and forward shipment. Movement of the product to this country is expected to start some time next month. When landed here the price for the oil will be about \$5.40 per gallon in 6-gallon tins and \$5.53 per gallon in drums.

PEANUT OIL.-Although the scarcity of labor has hampered harvesting of the peanut crop to some extent, ideal weather conditions have been a big help while gathering the crop. Meanwhile, business in the oil is light and reported sales are at ceiling levels.

COTTONSEED OIL .- The futures market on cottonseed oil was again on the firm side, but a fair number of sales were recorded in future deliveries.

### BY-PRODUCTS MARKETS

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Digester Feed Tankage Materials 

### Packinghouse Feeds

	,	r arming	HOUSE LESS	13.8	AT PROPERTY.
				Carloin	on Mond
65%	digester	tankage.	bulk	joe to	active tr
60%	digester	tankage,	bulk	71.04	ket has
50%	digester	tankage,	bulk		week lor
†Bloc	odmeal		eal scraps, l	99.40	being iss
Speci	lal steam	bone-mei	al	50.00@56.0	in need
†B	ased on !	15 units o	of ammonia.		meed la

Steam, ground, 3 & 50...... Steam, ground, 2 & 26.....

### Bone Meal (Fertilizer Grades)

Fertilizer Materials	- 139
High grade tankage, ground	Per tas
10@11% ammonia	.850 Lm
Bone tankage, unground, per ton 30 Hoof meal 4	.25@ 4.8

#### Day Bandanad Tankana

	Diy M	endered	Lam		
**Hard pres				ban	er mail
45 to 759	6 prote	in		\$1.10	BLB
**Quoted	under	celling,	del'd.	mld-west	polet

### Gelatine and Glue Stocks

Calf trimmings (limed)	
Cattle jaws, skulls and knuckles Plg skin scraps and trim, per lb	Per to \$45,06 T% @T%

\*Denotes celling price, f.o.b. shipping point.

#### Bones and Hoofs

	Per ton
Round shins, heavy	170.00 Q SH.M
light	70.00
Flat sbins, heavy	05.00@78.M
Blades, buttocks, shoulders & thighs	CO.W
Bindes, buttocks, shoulders & thighs	22.00 MIN
Hoofs, white	40.00
Junk bones	
thelivered Chicago	136.00

		-	8 IIIII	DEEL.	11	an.				а
Winter	cofl	dried,	per	ton.			 1	3	60.	,M
Summer	coil	dried,	per	ton			 	35.6	10 (637)	쾳
Winter									nomic	М
Winter									- 8	u
Cattle s	wite	308					 			ы

Packinghouse Equipment built by ST. JOHN . TABLES . TRUCKS . TROLLEYS . GAMBRELS . HAND TOOLS . SPECIALISE



### METAL BOX TRUCK

A Real Utility Item

St. John No. 92 Box Truck is another utility item in the fine line of trucks made by this progressive manufacturer.

Body is 12 gauge steel, double-pressed rim, welded seams, reinforced and rounded corners. Capacity, 15 cu. ft. Available with floor saver wheels, hub caps (as shown) or Steel wheels, plain bearings.

Write today for prices and specifications. Priority (M.R.O.) required

E. G. JAMES COMPANY

316 S. LA SALLE ST

### HIDES AND SKINS

Hide trading expected to be resumed londay at full ceiling levels-Oct. nttle slaughter setting new record.

### Chicago

KETS

\$1,1001.9

ALTIES

HIDES .- This was the last week of the quiet in-between period in the packer hide market. New buying permits are scheduled to be placed in the mails late this week, to be in the hands mails late this week, to be in the hands of tamer buyers and valid for trading on Monday, Oct. 30, with prospects of active trading immediately. The mariet has been dormant this month for a week longer than normally but there has been no talk of any special permits being issued and tanners are probably in med of hides. even with their rein need of hides, even with their reed labor supply.

Federal inspected slaughter of both attle and calves is expected to set new records during Oct., and probably in Nov. also for cattle. The War Meat Board, early this week, estimated the aspected slaughter for week ended Ocsse 4m where 21 at all plants in the country at 37,000 head of cattle, as compared with 329,000 for previous week, and 29,000 for the corresponding week a year ago. Calf slaughter, which from the hide viewpoint is running heavily to kips now, was estimated at 231,000 ad for last week, as against 215,000 for previous week, and 162,000 a year ago. The average dressed weight of attle is running 25 to 30 lbs. lighter han same time last year, and this condition is also reflected in the greater. oportion of light hides.

> Despite the heavier production, the without difficulty at full ceiling prices; he supply and demand for raw stock is ess important at present than the labor apply to handle the hides.

The small packer market is in a firm sition at the quoted ceiling levels. The probability is that small killers will low considerably less increase in laughter; a number of western packm have indicated that their operations ave been curtailed by the difficulty in inding suitable labor.

The country kill is not showing any creat increase as yet, due to the mild reather so far, and this market has been closely sold up during recent months. Full ceiling prices are ex-peted, despite the increased packer ill.

Shoe production for Aug. showed a harp increase at 31,132,935 pairs, as apared with 31,773,915 for July, and 9,911,162 for Aug. 1943; total for first ght months of 1944 was 307,519,608, decrease of 1.9 percent from the 313,-23,564 reported for same time 1943. The sharp decline in July was caused y temporary shut-downs of plants and mployee absences during the vacation

FOREIGN WET SALTED HIDES.here was further trading late last week in the South American market which ran the total for the week to around 55,000 hides, all at unchanged prices. Early this week, England bought 5,200 Rosa Fe and 1,200 Anglo reject steers; 1,000 Municipal extremes sold to the States; as did 2,000 LaPlata reject steers. At mid-week, England bought 1,400 Artigas heavy steers and 1,000 Anglo light steers; 2,000 Anglo reject heavy steers sold to the States; a buyer who acts for both England and the States took 750 LaPlata and 1,250 Smithfield light steers, 1,200 Rosa Fe, 450 Smithfield and 3,200 Rosa Fe northern reject light steers, and 1,000 La-Blanca extremes, all of which were steady prices.

CALF AND KIPSKINS .- The calfskin market is in a strong position at full ceiling levels, with the bulk of activity next week expected to be on basis of New York trim and selection, at prices previously quoted. Kipskins are also expected to move at the full ceiling, despite the current heavy production, since tanners are now permitted to wet down all the kipskins they desire, and there is a ready market for all the leather.

SHEEPSKINS.—A sizeable part-car lot of dry pelts moved locally this week at 251/2c per lb., Chgo.; offerings light. There is a good demand for current light production of packer shearlings but producers are rather cool toward new buyers and are favoring their regular buyers. As a consequence, an occasional small lot is being reported at sharply higher prices, moving to small buyers for special purposes; interest on the part of some regular mouton buyers is reported around \$1.50 for No. 1's, while some small lots are reported to have moved as special selections at \$1.75 or better, \$2.00 being mentioned in one instance. However, One packer sold a car of straight run shearlings this week at \$1.35 for No. 1's, 95c for No. 2's and 75c for No. 3's, a 5c advance for this seller on all grades; a few No. 2's and No. 3's were offered in another direction at 5c under these prices

Pickled skins are firm at the ceiling and quotable \$7.75@8.00 per doz. packer production. Senator O'Mahoney was quoted early this week as saying that the CCC had assured him pulled wool from sheep slaughtered in 1944 would be accepted, if tendered before Feb. 15, 1945. Packer wool pelts quiet and quotable \$2.65@2.75 per cwt. liveweight basis for westerns and \$2.45@ 2.50 for natives.

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Oct. 21, 1944, were 7,041,000 lbs.; previous week 4,300,000 lbs.; same week last year, 4,279,000 lbs.; Jan. 1 to date 215,040,000 lbs.; a year earlier during the corresponding period, 241,674,-000 lbs.

Shipments of hides from Chicago for week ended Oct. 21, 1944, were 3,842,000 lbs.; previous week, 4,275,000 lbs.; same week last year, 41,113,000 lbs.; Jan, 1 to date 176,385,000 lbs.; for the same period in 1943 shipments amounted to 183,624,000.

### CHICAGO HIDE QUOTATIONS

PACKER HID	TF-0

	Week ended Oct. 27, '44	Prev. week	Cor. week, 1948
Hvy. nat. strs. Hvy. Tex. strs. Hvy. bntt		@1514 @141/2	@151/4
brnd'd strs Hvy. Col. strs.	@14% @14	@14%	@141/2 @14
Ex-light Tex. strs. Brnd'd cows	@141/4	@15 @14%	@15 @141/4
Lt. nat. cows Nat. bulls	@15%	@15% @15% @12	@15% @15% @12
Brnd'd bulls Calfakins Kips, nat	@11 23 % @27 @20	2814 @27 @20	23 1/4 @ 27 @ 20
Kips, brnd'd Slunks, reg Slunks, bris	@1.10	@17% @1.10 @55	@1714 @1.10 @55

#### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts	@15	@15	@15
Branded all-wts.	@14	@14	@14
Nat. bulls	@1114	@11%	@111%
Brnd'd bulls	@10%	@10%	@10%
Calfskins20		201/2@23	2014@23
Kips, nat	@18	@18	@18
Slunks, reg	@1.10	@1.10	@1.10
Slunks, hrls	@55	@55	@55

All packer hides and all calf and kipskins quoted n trimmed, selected basis; small packer hides uoted fiat, trimmed; all slunks quoted fiat.

#### COUNTRY HIDES

Hvy. steers	@15		@15		@15
Hvy. cows	@15		@15		@15
Buffs	@15		@15		@15
Extremes	@15		@15		@15
Bulls	@1114		@1114	11	@1114
Calfskins16	@18	16	@18	16	@18
Kipskins	@16		@16		@16
Horsehides 6.2	507 85	6.2	5.07.85	6.5	008.00

### All country hides and skins quoted on flat basis. SHEEPSKINS

Pkr. shearlgs...1.35@1.50 1.80@1.40 @1.50 Dry pelts.....25½@26 26@26½ 27 @28

### HOG CEILING INCREASE

The maximum price for live hogs at the interior market of Caldwell, Ida., was increased by OPA, effective October 18, to \$15.05 per cwt. The change was made in Amendment 9 to MPR 469.

By Amendment 8 to MPR 469, OPA corrected Section 4(a) by inserting the figure "(1)" immediately after "(a)" and by defining "shipment" as meaning "each carload, less than carload, truckload, wagonload, boatload or driven consignment."

### SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during September in Alabama, Florida and Georgia amounted to:

																		19	14			11	48	ŀ
Cattle																		.55,5	373	1		51	.50	H
Calves																							,45	
Hogs																			120			106	,88	М
Sheep	9		9	9	. 9	9	9	9	. 0	9	9		e		•	0	4		355				33	Я

### WEEK'S CLOSING MARKETS

### PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand October 1, 1944:

Oct. 1, 1944 M lbs.	Oct. 1, 1943 M lbs.	Oct. 1, 5 yr. av. 1939-43 M lbs.
Butter, creamery139,948	232,497	168,347
Cheese, American165,975	181,627	157,951
Cheese, Swiss 1,391	2,330	5,130
Cheese, brick &	-,	-,
Munster 161	369	760
Cheese, all other		
varieties 19,884	33,944	22,828
Eggs, shell cases 5,463	6.018	5,670
Eggs, frozen1332,415	306,189	194,352
Eggs, frozen, case		
equivalent 8,864	8,165	5.183
Eggs, case equivalent	-,	
shell and frozen 14,327	14,183	10,853

184% of the holdings of frozen eggs were classified as follows: white, 13%; yolks, 9% and mixed, 78%.

### FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand October 1, 1944, compared with the same date in 1943:

	Oct. 1,1 1944 M lbs.	Oct. 1, 1948 M lbs.	Oct. 1, 5 yr. av. 1939-43 M lbs.
Broilers	9.760	9,471	9,601
Fryers	.14,301	9,471	7,932
Roasters	.27,350	14,785	12,283
Powls	.63,184	23,820	21,456
Turkeys	.22.015	9.768	10,034
Ducks		3,597	9,446
Miscellaneous	.24,640	10,867	19,747
Unclassified		4,505	0 + + +
Total poultry	187,534	86,279	90,499
<sup>1</sup> Figures shown are su			Revised

\*Carried under "miscellaneous poultry" previous to Jan. 1, 1940.

### BEEF PRICING PENALTY

John Morrell & Co. has paid a \$46,-961.04 judgment assessed against it in federal district court at Des Moines, Ia, for the alleged actual amount of overcharges in a beef price ceiling suit instituted by the Office of Price Administration. The judgment was consented to by the firm and OPA conceded that the violations were unintentional and did not result from failure of the company to take "practicable precautions."

### FRIDAY'S CLOSING

#### **Provisions**

Although hog receipts increased sharply there was little or no let-up in the tight position of the provision market. Prices were again firm with most sales on a small lot basis.

### Cottonseed Oil

Dec. 14.31n; Jan. unq.; Mar. 14.00b to 14.55ax; May 13.80b to 14.10ax; July 13.60b to 14.00 ax; Sept. 13.10b to 13.20ax; Oct. 12.90b to 13.5ax. Quiet, no sales.

### CCC Purchases and Announcements

PURCHASES. — During the week ended October 21 purchases by the CCC included 2,656,000 lbs. frozen pork; 1,995,000 lbs. cured pork; 1,715,000 lbs. frozen beef and veal; 1,895,000 lbs. frozen lamb and mutton; 6,027,000 lbs. canned meats; 5,520,000 lbs. lard, and 30,000 bundles, 100-yards each, hog casings.

### REPORT SAFEWAY STORES PURCHASE PACKING PLANT

It was reported this week that Safeway Stores, Inc., national food chain, has acquired the Supreme Packing Co. of Elburn, Ill. Safeway also has meat packing plants at Phoenix, Ariz., Sacramento, Calif., Omaha, Neb., Seattle, Wash., and El Paso, Tex.

### BUY-BUY-BUY-BUY-BUY

The payroll allocation plan builds a sound bond program for your employes. Thousands of firms are now participating in the arrangement.

### FLASHES

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WFO 75.3 has been amended h change the method of determining peri set-aside quotas to a basis of percent. ages of live weights handled weekly is stead of percentages of production of individual cuts. Thus the packer operat ing under federal inspection will be nquired to set aside 4 per cent of the total live weight of his hog slaughter in the form of frozen pork sides or care Wiltshires; 3 per cent of his total live weight of slaughter in the form of park loins; 41/2 per cent in hams; 5 per cent in square cut, seedless bellies; 8 per cent in shoulders, and 11/2 per cent in salted fat cuts, including A.C. bellies, fat backs, plates and jowls. This amend ment is effective October 29. Another change states that the director of WFO 75.3 may specify the stage of processing and the weight ranges of all meats allocated.

Less tinplate will be available for production of canned meats for civilians during November and December as the result of an announcement by the War Production Board that only 15 per cent of the annual quota of tinplate will be available for use in those months. Normally packers use about 25 per cent of their annual consumption of tinplate in November and December.

The change will make more tinplate available for canning meats for the armed forces and lend-lease during the closing months of 1944.

MPR 469 has been amended effective October 30 to extend the high ceiling of \$14.75, Chicago basis, to hogs weighing up to 270 lbs. Previously the \$14.75 ceiling had applied only to hogs of \$24 lbs. or less and the maximum on hogs weighing over 240 lbs. was \$14.00.

A. R. Miller has been appointed chief of the meat inspection division, Office of Distribution, War Food Administration, succeeding Dr. George E. Totten, whose retirement was announced by the inspection division this week.

TRY THIS FORMULA 
Natural Spices + Scientific Extraction + Skill

= Stange Seasonings

### FLASHES ON SUPPLIERS

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AMERICAN CAN CO.—A new manufacturing plant in which special emphasis will be placed on facilities for manufacturing meat packing industry containers will be constructed on a 49-acre site in St. Paul, Minn., "as soon after the war as labor and materials are available," it is announced by Gorden H. Kellogg, vice president, American Can Co. The new plant will represent an investment of about \$6,500,000, according to present estimates, and will employ about 1,000 persons, more than double the number engaged in the present St. Paul plant of the company. A total of approximately 700,000 sq. ft. of floor space will be provided in the pew buildings.

continental can co.—Opening of two new district sales offices by the Continental Can Co. is announced by R. L. Perin, general sales manager of the firm's central division. Manager of the new Minneapolis office, located in the Roanoke Bldg., is A. J. Abplanalp, formerly packers' can sales manager in Mankato, Minn. The new Des Moines office, situated in the Iowa-Des Moines National Bank bldg., is managed by W. A. Muller, former sales representative in Iowa. Both men are now in charge of packers' as well as general line can sales.

### JOINS STAFF OF GRIFFITH LABORATORIES

Del Binger has joined the sales staff of The Griffith Laboratories, Chicago, according to an announcement by E. L. Griffith, president. Binger has had a broad background in meat and bread field.



D. J. MURRAY MANUFACTURING CO.—Henrik J. Eklund is now chief engineer in charge of designing, engineering, supervising and development work at the D. J. Murray Manufacturing Co., Wausau, Wis., according to an announcement made by the company. Since 1933 Eklund has been associated with the designing and development of paper and pulp mill machinery, both in the United States and Finland.

STANDARD OIL CO. OF INDIANA.

-The Standard Oil Co. of Indiana will
award diamond-set and gold pins to 511
employes who have served from 10 to

SAUSAGE CASINGS
ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor
Exporter • Importer

SAMI S. SUENDSEN

2252 W. 111th PLACE CHICAGO 43, ILLINOIS

40 years with the company, it is announced. The concern instituted the service pin award plan in 1914.

SOLVENTOL CHEMICAL PROD-UCTS, INC.—The appointment of H. A. Goodwin as director of sales of Solventol Chemical Products, Inc., Detroit, Mich., was announced recently by Charles A. Campbell, president. For the past 16 years, Goodwin has been associated with the Continental Can Co. of New York.

BROWN INSTRUMENT CO. — The National Security Award has been tendered the Brown Instrument Co., a division of the Minneapolis-Honeywell Regulator Co., it is announced. Official presentation of the certificate of award and the OCD pennant took place during ceremonies held in Philadelphia this week. E. B. Evleth, vice president and general manager of the Brown company, was designated to accept the certificate of award.

CONTINENTAL CAN CO., INC.—Continental Can Co., Inc., has acquired for cash all assets and business of Mono Service Co., Newark, N. J., pioneer producer of paper hot drink cups and paper food containers. The business will be operated as the Mono Service Division of Continental Can, continuing with the same personnel and policies as in the past. The acquisition, according to Carle C. Conway, chairman and president of Continental, will round out the company's line of liquid-tight paper containers.

DIAMOND IRON WORKS, INC.—Diamond Iron works, Inc., and The Mahr Mfg. Co. division, manufacturers of Diamond hammermills, Diamond hogs, and Mahr torches, announce the appointment of The Globe Co. as exclusive sales representatives to the meat packing and allied industries.

### Threat to U. K. Bacon Ration Fades

MONTREAL.—A voluntary reduction in supplies of bacon placed on the Canadian market by exporting packinghouses has practically eliminated a threat to the United Kingdom bacon ration of four ounces a week, J. G. Taggart, Canadian Meat Board chairman, revealed this week. The packinghouses were informed of a situation which developed because of decreased hog marketing and increased bacon demand overseas and imposed the reduction in domestic bacon supplies between three and four weeks ago.

Since then hog marketings have increased substantially, and Taggart said he believed supplies entering the domestic market had returned to normal. The marketings had risen from a low of 94,000 head in one week in September to 140,000 last week and there are signs that the usual heavy fall marketings would continue.

The low point in marketings last month struck the export supplies more severely than a similar drop in 1943, when restrictions limiting the pork available for the domestic market still were effective.

### LIVESTOCK RECEIPTS BY TRUCK

Receipts of driven-in livestock at 68 public stockyards throughout the country during September, 1944, included 1,056,144 cattle, 483,441 calves, 1,618,-051 hogs and 820,460 sheep. During the same month in 1943, truck receipts totaled 1,091,172 cattle, 396,430 calves, 1,941,447 hogs and 1,097,570 sheep.



### SIGURD R. JENSEN

CONSULTING ENGINEER REHABILITATION

INDUSTRIAL AND POWER PLANT PROBLEMS
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# LIVESTOCK MARKETS Weekly Review

### Cautious Hog Buying Results in Easiness

POR the first time in almost three months, live hog values at some markets showed signs of easing this week. Receipts throughout the country indicated that the long-awaited fall marketing movement is now getting under way with good prospects that selling should increase in coming weeks.

Price weakness at some hog markets was due to heavier receipts, but at other points the declines were more or less "forced" by cautious buying. Some packers have been informed that the government has threatened to withhold subsidy payments from any packer violating OPA regulations covering hog price ceilings and were proceeding carefully in view of this possibility.

The class of violation over which the Office of Price Administration is said to be concerned involves the regulation that no hogs weighing over 240 lbs. are to sell above \$14, Chicago basis. However, with supplies of hogs extremely light, and with sellers holding the upper hand, it has been almost necessary to take heavier stock in some loads in order to keep plants operating. The selling side on many occasions has made up loads of hogs weighing just about 240 lbs. by including many light hogs along with stock weighing over 240 lbs. While some packers have watched the weights of hogs in their purchases, so as to avoid buying hogs weighing over 240 lbs. at the light weight ceiling of \$14.75, other buyers have been less discriminating. These buyers were more cautious in their purchases this week; this resulted in slower markets and some concessions on heavier stock which forced the heavies back to the \$14 limit.

The supply of heavier hogs, that is stock weighing over 240 lbs., is running

light now and it is estimated they comprise less than 20 per cent of the hogs being sold on the Chicago market. However, because it is still a seller's market, commission men have been reluctant to sort heavy stock out of loads.

Although receipts of 361,000 head at 20 markets is 54,000 head above a week earlier, it is sharply under the 525,000 head received in the same week a year ago and also smaller than the 395,000 handled in the same week of 1942.

The increase in receipts has removed some of the pressure on the market, but members of the trade believe that the poor rate of marketings compared with a year ago will not be righted until later this winter. It has been pointed out that feeding operations this year have been entirely different than in normal years in that most hogs were put on full feed later than usual and will be marketed later.

Most farmers played miser with their corn earlier this year in order to be prepared in case the crop failed to reach expectations. Since the crop is now known to be a success the barriers have been let down and corn is moving to hogs in a big way. However, because of the late starting date on full feed they will be later coming. Some feel that there may be a time this winter when supplies may be larger than needed and a temporary glut will result.

### SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

												Cattle	Calves	Hogs
Week	ende	d	0	e	t.		20	),				2,877	2,356	10,382
Last	week											3,100	1,362	8,459
Last	year				0	0			. 0	 		3,265	1,575	12,845

### TOYREA RECEIVES LETTER FROM SON, HELD AS WAR PRISONER BY THE NAZE

Livest 26, 1944

BARROW

Good 884 120-144 140-179 380-186 186-200 200-221 200-244 240-277 270-300 800-338

Mediam: 100-23

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Good an 270-80 306-53 380-86 360-40

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Life as a prisoner of war in Germany is not entirely unpleasant, but la Edward A. Tovrea, son of Phil Town, president, Tovrea Packing Co., Phoeni, Ariz., hopes to return to the U. S. as soon as possible to "make up for lot time," according to a letter recently neceived by the Phoenix meat executive.

The letter, addressed from Stalag Luft 3, Germany, was recently published in Arizona Contact, weakly newspaper published for Army air personnel. Its text follows:

"... Here it is a month past my birthday and I am not home. Did you mean 1944 or 1945? I have plenty of Spanish and agriculture books now. Eslighten me on your expansion program. What does it consist of? Don't forget, I have almost two years of wild oats saved that I have to sow when I return. So I apply again for that job of public relations manager with unlimited expense account. And two secretaries.

"I am in good health, morale, etc, and can do two more years here before going crazy. So keep a stiff upper in Reading quite a bit of fiction, a little history and commercial law, and getting in lots of bridge and poker. . . .

"The country around here is certainly pretty. It was nice to get away from barbed wire. Don't worry about me. Some day I will be home again and we can put our heads together and make up for lost time. How are the horses! Am certainly anxious to get some pictures of the colt Kemper gave me.

"Right now I'm gardening, but cannot get much growth out of this sandy soil. Received victrola and records. What a difference they make in one's life around here. Well, so long and pray for a successful invasion."

### KEEP ON BUYING K-M

Keep 'em fed ... keep 'em fighting!



FORT WAYNE, IND.
DAYTON, OHIO
LAFAYETTE, IND.
CINCINNATI, OHIO
INDIANAPOLIS, IND.
DETROIT, MICH.
LOUISVILLE, KY.
SIOUX CITY, IOWA
NASHVILLE, TENN.
MONTGOMERY, ALA.
OMAHA, NEB.

KENNETT-MURRAY

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana



### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, Oct. 18, 1944, reported by U. S. Dept. of Agriculture, Food Distribution Administration:

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BARROWS AND GILTS:					1
Good and choice:	18.25-14.50				
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200 00014.75 only	14.70 only	14.45 only 14.45 only	14.50 only 14.50 only	14.45 only 14.45 only	
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180-22013.75-14.50	14.00-14.50	13.75-14.45	13.25-14.35	14.00-14.25	
gows: Good and choice:					
em ann14.00 only	13.95 only 13.95 only	13.70 only 13.70 only 13.70 only	13.75 only 13.75 only	13.70 only 13.70 only 13.70 only	
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400.45014.00 only	13.95 only 13.95 only	13.70 only 13.70 only	13.65-13.75 13.65-13.75	13.70 only 13.70 only	
Medium: 250-55018.00-18.75	13.00-13.95	13.25-13.70	13.50-13.75	13.25-13.50	
SLAUGHTER CATTLE, VEALS					
STEERS, Choice:					
700- 90017.25-18.25 900-110017.50-18.35 1100-130017.50-18.35	16.50-17.50 16.50-17.75 16.75-18.00	16.25-17.50 16.50-18.00 16.50-18.00	16.00-17.50 16.25-17.75 16.50-17.75	16.25-17.50 16.50-17.75 16.50-18.00	
1160-130017.50-18.35 1900-150017.50-18.35	16.75-18.00 16.75-18.00	16.50-18.00 16.75-18.00	16.50-17.75 16.50-17.75	16.50-18.00 16.50-18.00	
STREERS, Good:					
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100-150015.25-17.50	14.50-16.75 14.50-16.75	14.50-16.75 14.75-16.75	14.25-16.50 14.25-16.50	14.00-16.25 14.00-16.25	-
STREES, Medium:	11 00 11 00	10.75.14.00	11 00 14 08	11 00 14 00	
700-110011.50-15.00 1100-130011.50-15.25	11.25-14.50	11.50-14.25	11.25-14.25	11.00-14.00	-
STEHRS, Common: 700-1100 9.25-11.50	9.00-11.25	8.75-11.00	9.00-11.25	8.00-11.00	
HEIFERS, Choice: 600-80016.25-17.25 800-100016.50-17.75	15.50-16.75	15.75-16.75	15.25-16.75	15.50-17.00	ı
	15.75-17.00	15.75-17.00	15.50-17.00	15.50-17.00	ı
HUFERS, Good: 600-80015.00-16.25	18.00-15.75 18.25-15.75	13.75-15.75	12.50-15.50 13.00-15.50	13.00-15.50	ı
800-100015,00-16,50	18.20-15.75	18.70-15.75	13.00-15.50	13.00-15.50	П
######################################	9.50-13.25	9.50-13.75	9.75-13.00	10.00-13.00	ı
HRIFERS, Common: 500- 900 8.25-10.00	7.50- 9.50	7.50- 9.50	7.75. 9.75	7.00-10.00	Н
COWS, All Weights:	1.00- 0.00				1
Good 19 00 14 95	11.25-13.00 9.00-11.25	11.00-13.00 8.75-11.00	11.25-12.75 9.25-11.25 6.00- 9.25	10.50-13.00 8.50-10.50	II
Medium 10.50-13.00 Cutter & com 6.25-10.50 Canner 5.00- 6.25	6.00- 9.00 4.25- 6.00	6.00- 8.75 4.75- 6.00	6.00- 9.25 4.25- 6.00	5.50- 8.50 4.25- 5.50	
BULLS (Ylgs. Excl.):					
Beef, good 11.75-13.50 Sausage, good 11.00-11.50	10.50-12.00 9.50-10.50	10.50-12.00 9.75-10.50	10.25-11.50 9.25-10.00	9.00-10.00	
Beef, good11.75-13.50 Sausage, good11.00-11.50 Sausage, med 9.25-11.00 Sausage, cut, &	8.00- 9.50	8.50- 9.75	8.25- 9.25	8.00- 9.00	1
com 7.50- 9.25	6.50- 8.00	6.75- 8.50	7.00- 8.25	5.50- 8.00	1
	13.00-14.25	12.00-14.50	12.50-14.00	18.00-14.50	1
Good & choice14.50-16.00 Common & med. 9.50-14.50 Call, 75 lbs. up. 7.50- 9.50	8.00-10.50	8.00-12.00 6.50- 8.00	8.50-12.50 6.00- 8.50	7.50-13.00 5.00- 7.50	1
CALVES, 500 lbs. down:	11 07 10 11	10.00.10.11	11.00.10.55	44.00.00.00	1
Good & choice11.75-13.00 Common & med. 7.75-11.75 Cuil	8.00-11.25	7.50-10.00	8.00-11.00	7.50-11.00	1
Street, and the street, and th		0.00- 1.00	0.00- 0.00	0.00- 7.00	1
SLAVOHTER LAMBS AND SH LAMBS:	EEP:				
	13.50-14.25	13.75-14.50	18.75-14.75	18.25-14.00 9.00-18.00	1
Geod & choice . 14.00-14.40 Medium & good . 12.00-13.75 Common 10.00-11.75	13.50-14.25 11.75-18.25 9.00-11.50	12.00-18.50 9.50-11.75	12.50-13.50	9.00-13.00 7.00- 9.00	1
Fig. WETHERS:	11 FF 10 TO		** **		1
Geod & choice12.00-12.75 Medium & good.10.50-11.75	10.25-11.50	**********	11.00-11.90 9.50-10.75	10.75-11.75 9.00-10.50	
Good & choice KKD, g ox	4.00 8.00	E00 ===	E 00	4.00	
Good & choice., 5.50- 6.25 Common & med. 4.25- 5.50	2.50- 4.00	3.75- 4.75	5.00- 5.50 8.50- 4.75	4.75- 5.00 3.00- 4.50	
Good & choice		11 75.19 04		19 00 10 77	
	********	11.10-10.20	********	12.00-12.75	1



# \* ESSKAY

BEEF • BACON • SAUSAGE • LAMB VEAL • SHORTENING • PORK • HAM • VEGETABLE OIL •

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WASHINGTON,D.C. RICHMOND, VA. ROANOKE, VA. 458-11th St., S. W. 22 NORTH 17th ST. 317 E. Compbell Ava.

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Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

### SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended Oct. 21, 1944.

### CATTLE

	Week ended Oct. 21	Prev. week	Cor. week, 1943
Chicagot	20,460	20,187	20,554
Kansas City		26,101	25,678
Omaha*	25,777	26,921	20,945
East St. Louis.	17,720	13,987	18,804
St. Joseph	13,282	17,005	14,220
Sioux City	10,852	10,705	11,888
Wichita*	4,325	6,916	7,066
Philadelphia .	. 2,368	2,164	2,340
Indianapolis	1,938	1,966	2,643
New York &			
Jersey City .	13,649	12,054	9,975
Okla. City	19,383	20,371	21,620
Cincinnati	8,018	6,662	4,829
Denver	10,589	9,524	7,211
St. Paul		17,497	15,362
Milwaukee	4,586	4,353	5,614
Total	918,078	196,413	188,549

\*Cattle and calves.

	HOGS		
Chicago	81.923	76,091	123,824
Kansas City	42,645	38,335	65,316
Omaha	35,364	31,521	52,092
East St. Louis1	65,060	63,392	83,675
St. Joseph	18,953	20,461	28,619
Sioux City	18,690	15,940	36,603
Wichita	3,635	5,106	11,963
Philadelphia	13.234	11,908	16,015
Indianapolis	22,547	20,513	28,371
New York &			
Jersey City .	53,241	48,257	64,498
Okla. City	6,343	8,251	13,445
Cincinnati	21,824	15,504	17.084
Denver	9,396	8,434	12,490
St. Paul	25,549	19,771	64,212
Milwaukee	9,180	7,634	14,147
Total	427,584	391,118	632,394
IIncludes No	Alama Y 6	Stanto 37	- An

<sup>1</sup>Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

#### SHEEP

Chicagot	19,507	14,006	16,64
Kansas City	37,670	35,695	51,54
Omaha	85,578	35,772	42,34
East St. Louis.	13,093	15,777	25,92
St. Joseph	16,389	28,631	16,60
Sioux City	22,930	21,019	32,86
Wichita	1.469	2.158	2.15
Philadelphia	3,790	3,678	8,53
Indianapolis	3,119	3,337	8,84
New York &			
Jersey City .	55,491	55,587	68,64
Okla. City	5,554	4.927	4.63
Cincinnati	3,188	963	1.04
Denver	21.012	17,220	24.30
St. Paul	26,620	82,649	37,10
Milwaukee	892	780	2,46

Total .....266,302 272,219 333,708 †Not including directs.

### **NEW YORK LIVESTOCK**

Livestock prices at Jersey City, Oct. 21, 1944:

#### CATTLE: Steers, med. & gd....\$ unquoted

Steers, com. & med	
Cows, com. & med	7.50@10.0
Cows, cut. & com	8.50@10.0
Cows, can. & cut	5.00@ 7.0
Bulls, com. & med	8.00@10.0
CALVES:	
Vealers, gd. & ch\$	17.00@19.0
Vealers, com. & med	
Calves, med. & gd	11.50@12.5
Calves, com. & med	
HOGS:	
Gd. & ch., 160-240 lb\$	14.3
Gd. & ch., 303 lb	14.
Hogs, 115 lb	14.0

Sows ...... LAMBS: Lambs, gd. & ch.....\$ 15.00 Lambs, com. ...... 10.50@11.50

EWES, com. & ch......\$ 3.00@ 6.00 Receipts of salable livestock at Jersey City and 41st st., New York market for

week ended Oct. 21, 1944: Cattle Calves Hogs\* Sheep Salable ....1,751 3,146 1,085 6,447 Directs incl.8,230 16,576 25,998 56,966

Salable ..1,947 8,247 1,136 5,576 Directs incl. ..8,142 17.375 23.881 54.595 ..8,142 17,375 23,881 54,595 \*Including hogs at 31st street.

### RECEIPTS AT CHIEF CENTERS

Receipts at leading mar. kets for the week ended 0e. 21 were reported to be as fel-

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WEEK	
ENDED:	Cattle

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Hogs flan

hogs; Wilno 2,279 hogs; pers, 4,496

child, 411 1,041; Mer

Total: 24,739 cat

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### AT 7 MARKETS,

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	EEK ED:	Cattle	Hogs	Ehosy
Oct. Oct. Year 1942 1941	14 ago	.266,000 .298,000 .319,000 .247,000 .197,000	230,000 217,000 423,000 306,000 254,000	290,000 818,000 800,000 200,000 210,000

### CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Food Distribution Administration.)

Des Moines, Ia., October 26. -At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, the hog market was moetly

### Hogs, good to choice:

160-180	Ib\$13.00@14.45
180-240	lb 14.15@14.45
240-360	lb 13.45@13.70
330-360	lb 13.40@13.70
Sows:	100
270-360	Ib
400-550	1b 13.30@13.70

Receipts of hogs at Com Belt markets for the week ended October 26:

### 21,100 28,700 25,700 85,600 28,900 29,100 .33,000 ..47,000

### STOCKERS AND **FEEDERS**

Stocker and feeder shipments received in eight Com Belt states1 in September, 19

944:		
	Cattle and Sept. 1944	Sept. 1943
tockyards		302,66 97,46
otal, September uly-Sept., 1944	.708,302	309,514 623,7H
tockyards	Sheep and .318,021 .452,214	451,96 475,36
		<b>PRODUCTION</b>

July-Sept., 1944. 1,235,668 1,88,61 and 196 an

### PACKERS' PURCHASES

CHIEF

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Sept. 1943

302,00 97,46

399,514 623,78 d Lamb 451,89 475,28

Purchases of livestock by packers principal centers for the week ing Saturday, Oct. 21, 1944, as urtist to the NATIONAL PROVI-INE.

#### CHICAGO

Armss. 5,388 hogs; Swift, 2,014 hogs; Wilson, 2,104 hogs; Western, 2,279 hogs; Agar, 2,639 hogs; Shipper, 4,498 hogs; Others, 20,406 hogs. Total: 20,460 cattle; 5,797 calves; 384 bogs: 19,507 sheep.

#### KANSAS CITY

Cattle	Calves	Hogs	Sheep
4.188	2,460	3,680	10,371
Codahy . 4,101	1,676	1,761	4,802
Swift 2,924	3,204 1.544	2,573	9,774 8,812
Vilson 2,035 Campbell 2,210 Others 8,471	427	1,746	3,019
Potal .24,827	9,311	11,862	31,778

### OMAHA

Calves	Hogs	Sheep
Armour6,833	6,378	11.094
Cudaby5,007	4,597	5,249
Ow100	3,740	4,705
Wilson2,048	3,014	2,444
Others	7,010	****
cettle and calves:	Kroge	r, 980;
Value Roof 904: Efts	rie. 23:	Greater
dimaka 192: Hoffma	n. 106:	Roths-
AGE 411: Roth, 2)	6: 80.	Omaha,
1.041; Merchants, 42.		
Total: 22 507 catt		calves:

21,730 cattle and calves, and 23,492

#### E. ST. LOUIS

Cattle	Calves	Hogs	Sheep
Armour . 5,187	4,858	7,592	5,777
Swift 5,772	6,209	5,869	4,814
Hunter . 1,955		4,696	1,213
Hell	****	2,169	
Laclede		2,570	****
Krey		1,915	****
Sieloff		728	****
Others 4,806		2,839	1,289
Shippers 15,469	3,777	12,389	1,861
Total .33,189	14,844	40,767	14,954

0.01	00022	44	
Cattle	Calves	Hogs	Sheep
Swift 8,643 Armour . 8,290 Others 3,131		8,877 7,855 2,052	9,624 4,600 3,336
Total .10,064			
Not including calves, 1,869 1 bought direct.			

#### SIOUX CITY Cattle Calves Hogs Sheep

Cudahy . 3,963	295	4,584	6,693
Armour . 3,395	135	5,029	8,902
Swift 1,694	427	2,902	4,798
Others . 439	34	36	
Shippers. 5,737	***	3,824	3,033
Total .15,238	891	16,375	23,426
OKLA	MOMA	CITY	
Cattle	Calves	Hogs	Sheep

### Total .10,347 8,957 5,596 1,783 Not including 79 cattle, 747 hogs and \$,761 sheep bought direct.

### WICHITA

Cudahy . 1,775 Guggen-	Galves 677	Hogs 2,474	8beep 1,460
heim . 945	****		
Ostertag 200 Dold 81 Sunflower 42	****	1,007 104	****
Pioneer 58 Others 4,941	****	984	127
Total . 8,051	677	4,619	1,596
cm	ECTTOTAL A	TTT	

Cattle	Calves	Hogs	Sheep
Gall's Kahn's 1.050			416
Lehrey . 1,959	****	5,409	****
	***	405	****
Schlachter 368	55	3,808	27
Schroth. 20	99	3,472	27
Stegner. 974	326	0,112	****
Others 3 149	1,104	996	141
Shippers, 762	11	7,869	5,354
Total . 6,645 Not including	1,406	22,058	5,938 2,181
hogs bought dir	eet.	Trees and	49201

#### FORT WORTH

(	Cattle	Calves	Hogs	Sheep
Armour . Swift Blue		6,448 6,265	1,639 1,772	11,561 11,171
Bonnet. City Rosenthal	315 636 237	67 180 49	382 598 77	12
Total .	8,243	13,000	4,468	22,745
		PRUPP		

	-			
	Cattle	Calves	Hogs	Sheep
Armour		1,007 993	2,994 3,604	15,685 10,100
Cudahy .	1,330	458 277	2,009 1,482	4,327 507
Total .	7,841	2,735	10,089	30,619

	51	r. PAU	L	
	Cattle	Calves	Hogs	Sheep
	. 2,910		12,347	10,708
Cudahy				2,990
	. 6,105	6,340	13,202	12,922
Others .	.10,144	1,521	****	
Water!	97 909	14 194	95 540	96 690

#### TOTAL PACKER PURCHASES

-	Week ended Oct. 21	Prev. week	Cor. week, 1943
Cattle Hogs Sheep	 .161,615 .183,403 .205,064	196,545 201,438 234,563	193,760 335,497 291,681

### CHICAGO LIVESTOCK

Statistics of livestock at the Chi-cago Union Stock Yards for current and comparative periods.

#### RECEIPTS

Cattle Calves Hogs Sheep

8 779	10,282	7,813
		5,299
3 2,470	20,418	11,829
	20.976	7,762
	28,595	8,326
0 800	22,000	10,500
		38,417
		37,735
2 4.859	96,352	47,210
7 5,506	80,411	48,652
4,270 hogs an ers.	cattle, d 24,616	1,179 sheep
	8 5,714 5 7,001 2 4,859 4,270 hogs an	\$ 908 5,357 \$ 2,470 20,418 \$ 1,088 20,976 0 1,356 23,595 0 800 22,000 8 5,714 86,989 5 7,001 58,888 2 4,859 96,352 7 5,506 80,411 4,270 cattle, hoga and 24,615

#### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Oct. 20	1.825	144	623	885
Oct. 21	339	444	132	272
Oct. 23	4,681	257 54	1,253	723
Oct. 25	4,201	120	562	1,683
Oct. 26	2,000	100	1,000	200
*Wk.				
	13,726	531	3,588	2,978
Wk. ago.	15,190	969	3,731	4,328
1943		368	2,738	4,748

### OCT. AND YEAR RECEIPTS

		Oa	tober
		1944	1943
Cattle		197,877	180,643
Calves		29,201	19,577
Hogs		290,442	330,082
Sheep		182,292	230,231
	_	Ver	n r
	1	944	1943
Cattle	1,92	2,454	1,709,616
Calves	20	8,482	169,445
Hogs	4,98	7.097	4,437,016
Sheep		2,875	1,832,578

CHICAGO HOG PURCHA	BES
Supplies of hogs purchased cago packers and shippers, ended Thursday, October 26.	by Chi- week
Week ended Oct. 26	Prev. week
Packers' purch34,323 Shippers' purch4,841	32,561 4,350
Total41,164	36,911

### PACIFIC COAST LIVESTOCK

Receipts for five days ended Oct. 20:

Cattle Calves Hogs Sheep Los Ang...12,004 3,572 3,664 1,305 San Fran... 2,000 400 2,300 5,500 Portland ... 3,735 850 3,660 2,300



DANIELS MANUFACTURING CO. RHINELANDER, WISCONSIN CREATORS . DESIGNERS . MULTICOLOR PRINTERS

### THE E. KAHN'S SONS CO.

CINCINNATI, O.

"AMERICAN BEAUTY" HAMS AND BACON

Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

Represented by BOSTON 9—P. G. Gray Co., 148 State St. CLEVELAND 15—Fred L. Sternheim, 801 Caxton Bidg. NEW YORK 14—J. W. Laughlin, Harry L. Mechan, 441 W. 13th St. PHILADELPHIA 6—Earl McAdams, 38 N. Delaware Ave WASHINGTON 4-Clayton P. Lee, 1108 F. St. S.W.



The Original Philadelphia Scrapple by

### ohn J. Felin & Co., Inc.

Pork and Beef Packers "Glorified"

HAMS · BACON · LARD · DELICATESSEN

4142-60 Germantown Ave., Philadelphia, Pa.

### A CHANGE OF SALT **HELP YOUR SALES!** MAY

· Are you using the right grade and grain of salt? ... the right amount? Does it meet your requirements 100%? If you're not sure, why not let our more than 50 years' experience fulfilling the individual requirements of salt users help supply the right answer. Absolutely no obligation, of course. Simply write the Director, Technical Service Dept. Y-2.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich



For fine flavor and color-

# PRAGUI





\* Three to five day cure \* Safe, fast, thorough \* For artery or spray pump

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### Superior Packing Co.

Price

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St. Paul

### DRESSED BEEF **BONELESS BEEF and VEAL**

Carlots

Barrel Lots



PORK PRODUCTS - SINCE 1876 The H. H. MEYER PACKING CO. Cincinnati, Ohio

### Wilmington Provision Company

CATTLE - HOGS - LAMBS - CALVES

### TOWER BRAND MEATS

U. S. GOVERNMENT INSPECTION WILMINGTON, DELAWARE



Liberty Bell Brand

Hams-Bacon-Sausages-Lard-Scrapple F. G. VOGT & SONS, INC .- PHILADELPHIA, PA.

### CANNING MACHINERY

FRUITS · VEGETABLES · FISH · Etc.

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BALTIMORE, MD. A.K.ROBINS & CO.INC

WRITE FOR CATALOGUE

### **MEAT SUPPLIES AT EASTERN MARKETS**

(Reported by the Office of Distribution, War Food Administration)

WESTERN DRESSED MEATS

	-	Phila.	-
Week ending October 21, 1944  Week previous  Same week year ago	3,132 3,933 5,592	1,580 1,380 1,317	10
Week ending October 21, 1944 Week previous	3,299 3,883 2,017	2,129 2,775 2,589	1,00 1,76 2,00
Week ending October 21, 1944 Week previous	602 653 246	73 43 106	**
Week ending October 21, 1944 Week previous Same week year ago	15,206 11,599 11,382	1,718 1,907 1,439	LM
Week ending October 21, 1944 Week previous Same week year ago	39,576 43,960 39,038	11,488 13,516 8,900	18,11
Week ending October 21, 1944 Week previous Same week year ago	8,788 9,212 7,976	1,574 1,671 3,356	3,75 2,85 1,31
Week ending October 21, 19441 Week previous1	,483,067 ,283,175	244,230 310,991	-
			36,56
LOCAL SLAUGHTERS			
Week ending October 21, 1944 Week previous Same week year ago	13,651 11,994 9,831	2,868 2,164 2,840	
Week ending October 21, 1944 Week previous	15,277 12,579 12,574	2,379 2,302	
Week ending October 21, 1944 Week previous	53,648 47,715	13,234 11,906	
Week ending October 21, 1944	63,304	16,015	*
	Week ending October 21, 1944. Week previous Same week year ago. Week ending October 21, 1944. Week previous Same week year ago. Week ending October 21, 1944. Week previous Same week year ago. Week ending October 21, 1944. Week previous Same week year ago. Week ending October 21, 1944. Week previous Same week year ago. Week ending October 21, 1944. Week previous Same week year ago. Week ending October 21, 1944. Week previous Same week year ago. Week ending October 21, 1944. Week previous Same week year ago. 1 Week ending October 21, 1944. Week previous Same week year ago.  LOCAL BLAUGHTERS Week ending October 21, 1944. Week previous Same week year ago. Week ending October 21, 1944. Week previous Same week year ago. Week ending October 21, 1944. Week previous Same week year ago. Week ending October 21, 1944. Week previous Same week year ago. Week ending October 21, 1944.	Week previous         3,963           Same week year ago         5,592           Week ending October 21, 1944         3,299           Week previous         3,883           Same week year ago         2,017           Week ending October 21, 1944         002           Week previous         653           Same week year ago         246           Week ending October 21, 1944         15,206           Week previous         11,509           Same week year ago         11,362           Week ending October 21, 1944         8,760           Same week year ago         39,038           Week ending October 21, 1944         8,738           Week previous         9,212           Same week year ago         7,576           Week ending October 21, 1944         1,433,067           Week previous         1,283,175           Same week year ago         1,062,025           Week ending October 21, 1944         313,142           Week previous         723,750           Same week year ago         70,336           LOCAL SLAUGHTERS           Week ending October 21, 1944         13,651           Week ending October 21, 1944         15,277           Week previous	Week ending October 21, 1944         3,132         1,598           Week previous         8,933         1,285           Same week year ago         5,592         1,217           Week ending October 21, 1944         3,299         2,125           Week previous         3,883         2,775           Same week year ago         2,017         2,590           Week ending October 21, 1944         602         73           Week ending October 21, 1944         15,006         1,997           Same week year ago         11,506         1,997           Same week year ago         11,382         1,432           Week ending October 21, 1944         35,076         11,432           Week previous         45,900         18,516           Same week year ago         39,038         8,900           Week ending October 21, 1944         5,738         1,671           Same week year ago         7,976         3,336           Week previous         1,283,175         300,931           Week ending October 21, 1944         1,432,067         244,230           Week previous         1,062,025         50,167           Week previous         1,062,025         50,167           Same week year ago         1,0

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Country dressed product at New York totaled 4,253 veal, 32 hogs and 28 lambs. Previous week 4,049 veal, 8 hogs and 286 lambs in addition to the shown above.

### WEEKLY INSPECTED KILL

A seasonal upturn was noted in slaughter of all classes of livestock at 32 inspected centers for the week ended October 21. Totals for all classes were above a week earlier and cattle and calf kill were sharply above the same time of last year. However, hog and sheep slaughter failed to come close to kill records of the corresponding week of last year.

NORTH ATLANTIC	Cattle	Calves	Hogs	Sing
New York, Newark, Jersey City Baltimore, Philadelphia	13,649 4,056	15,309 990	53,241 24,129	85,401 8,26
NORTH CENTRAL Cincinnati. Cleveland, Indianapolis Chicago, Elbura St. Paul-Wisconsin Group <sup>3</sup> . St. Louis Area <sup>2</sup> . Sioux City Omaha Kansas City Iowa & So. Minn.*	36,122 82,076 19,287 10,852 21,113 27,764	4,663 13,360 30,738 19,601 3,619 4,664 12,538 11,828	52,654 81,923 91,860 65,060 18,690 35,364 42,645 163,286	9,67 68,87 87,29 18,60 22,80 85,67 47,94
BOUTHEAST4	8,659	7,888	16,261	
SOUTH CENTRAL WEST		33,529	40,163	54,0
ROCKY MOUNTAINS	7,412	3,856	11,229	17,1
PACIFICT	19,148	6,268	22,297	41,5
Total	256,198 244,559	168,371 159,036 124,290	718,742 634,578 1,005,586	449,R 434,1/ 534,2

### HOLD IOWA SWINE FIELD DAY

The first Northeast Iowa swine field day was held in Water loo, Ia., last week at the Dairy Cattle Congress ground It was sponsored through the cooperation of the meat packing industry, the Swine Producers Association and the Iowa State College Extension Service.

# CLASSIFIED ADVERTISEMENTS

Undiaphyedy set solid. Minimum 20 weeks \$3.00, edification words 15c coch. "Pailtion Want-ed," special rates minimum 20 words \$2.00, additional words 10c each. Count address or bea number as four words, Macellion 75c extra. Listing advertisements 75c per line. Displayeds 37-30 per inch. 1056 discount for 3 or more Insertions.

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### **Position Wanted**

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### SAUSAGE FOREMAN

Completely experienced and capable of producing assays, heres, and specialities of unusual quality at low profaction cost. Able to take full charge, apperise men and give complete satisfaction. Ap 88, 15 years of finest, practical experience. Steaty, reliable, married, draft deferred. W-S14, 728 NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, 111.

PLANT SUPERINTENDENT or assistant superintender. Capable of taking full charge of beef or park operations. 20 years' experience. College election, excellent reference, available at one state permanent. W-862, THE NATIONAL PROVISIONER, 467 S. Dearborn St., Chicago 5, II.

CURING FOREMAN wants place. Familiar with hef and perk artery pumping method. \$100 per resk. \$402, THE NATIONAL PROVISIONER, ## 8. Dearborn St., Chicago 5, Ill.

SALES REPRESENTATIVE: With following in Newrk, N. J., and vicinity. Jobbing and large retal accounts. Provisions, canned meats, dry smage, hams, bacon, also full packinghouse commodities. Present or postwar connection. Reference Commission. W-870, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

HHF MAN: Twenty years' experience. Beef cuts and beneless beef. Sales and production. W-869, THE NATIONAL PROVISIONER, 407 S. Dearlers St., Chicago 5, Ill.

LIVE STOCK BUYER and beef department mansper. Have also had general packing bouse experiods. Now managing all departments pertainpertain the sales and processing of dressed carcasses
and bides. Killing upward of 800 cattle weekly,
I have both excellent background and references.
W#STS. THE NATIONAL PROVISIONER, 407 8.
Derborn 8t., Chicago 5, Ill.

SAUSAGE MAKER working foreman of full line of sausage, loaves, curing, beef boning, hog cut-ting, smoking, rendering. Know the business throughly. Can assume full charge. Aggressive, level keeded, sober. W-876, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

BOOK-KEEPER, secretary (female), complete charge. Wishes to connect with slaughterhouse or valoisale meat outfit metropolitan New York area only. Excellent experience and references. W-877, THB NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N.Y.

THETY-FIVE years' experience in management, opening, production, sales and accounting. Available 30 days' notice. Prefer Pacific Coast or southwest. W-378, THE NATIONAL PROVISIONER, G27 Mills Building, San Francisco 4, Calif.

### Help Wanted

FOREMAN: Experienced canning and sausage mak-ing for food processing plant located near New York City. Must be able to handle help effi-ciently. W-896, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

A midwestern plant wants a man who can qualify as a manager or superintendent and knows live-stock and dry rendering. W-807, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N. Y.

WANTED: Time-study man for permanent posi-tion. Old reliable concern. Packinghouse experi-ence preferred. W-868. THE NATIONAL PRO-VISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Medium sized middle eastern packer has opening for an experienced plant superintendent who can bandle all departments and control costs of production. Tals is a permanent position with good post-war possibilities. W-687, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: Sausage superintendent to take charge of large modern sausage kitchen in midwest. Give full particulars as to age and experience. W-793, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

WANTED: Sausage maker for a small plant in Wisconsin. Must know how to make full line of sausage. Good pay for right man. W-860, THE NATIONAL PROVISIONEE, 407 S. Dearborn St., Chicago S. III.

WANTED: Experienced man to take charge of canned dog food department, nationally known frm. Must have knowledge of manufacture, formulas, costs; also possess executive ability to direct and handle sales. W-879, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE DEPARTMENT FOREMAN: Established New York firm reopening bologna kitchen. Good salary, plus boaus. State experience, references, and expected earnings in first letter. W-880, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N.X.

BEEF COOLER MAN: Wanted by large inde-pendent packer located in Texas. Experienced man only, Good permanent position for right party. W-881, THE NATIONAL PROVISIONER, 407 8. Dearborn St., Chicago 5, III.

### Plant for Sale

Medium sized modern packing plant for sale. Plant capacity, slaughter and process, 150 hogs daily. Well established business, all up-to-date machinery, 5 trucks, 3 coolers, 3 smoke houses, all baildings constructed of brick, concrete and steel. All on one floor. Modern eight room home included. Plant ideally located in country, close to Philadelphia market. No triflers need apply, Must have \$35,000. W-882, THE NATIONAL PROVISIONER, 300 Madison Ave., New York 17, N.Y.

### **Equipment for Sale**

### MEAT PACKERS—ATTENTION!

FOR SALE: 1—Vertical cooker or dryer, 19' dia. x 4'10" high; 2—4x8 and 4x9 Lard Bolls; 75 large wood tanks; readering tanks; tankage dryers.

— #41 Meat grinders; 1—#27 Buffalo Silent Cutter: 1—Creasy #152-Y Ice Breaker. Inspect our stock at 385 Doremas Ave., Newark, N. J. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE: Horizontal and vertical retorts and other food packing machinery. Ashley Mixon Can-ning Machinery Exchange, Plainview, Texas. LD telephone 822.

FOR SALE: Rochester Engineer & Centrifugal Corp. drying machine for drying wet green hog or sheep casings or wet laundry. No. 17" Monel metal Monex extractor complete with motor and control for 220 volts, 80 cycle, 3 H.P. fn first-class condition. Price \$195.00 f.o.b. Wilmington, Delaware.

Chicago Link-Belt bacon slicer, Westinghouse motor, 1 H.P., 3 phase, 60 cycle, 1160 H.P.M. Sets on table. No stand. Price \$195.00 f.o.b. Wil-mington, Delaware. Wilmington Provision Com-pany, Wilmington, Del.

1—Best & Donovan combination rump bone saw and carcass splitter 32½ ~ A.C., 220 volts; 3 phase; 00 cycle; No. Car-S50 complete with remote control switch and Thor balancer 130 B. \$800,00 f.o.b. Philadelphia, Pa. Brand new, never been

used.

1—type M Best & Donovan bam marker No. HM
767 9" A.C., 230 volts; 3 phase; 66 cycle and Thor
balancer 40 B., \$335.00 f.o.b. Philadelphia, Pa.
Brand new, never been used. ACME PROVISION
CO., INC. Walter Seller, Bristol, Virginia.

FOR SALE: U.S. electric slicer with all the gadgets in excellent working condition. Price for quick sale, \$135.00 f.o.b. Kannas City, thas no stacker or conveyor) PHIL HANTOVER, INC., 1817 Baltimore Ave., Kannas City, Mo.

### Miscellaneous

We buy and sell new and used tight and slack barrels at any point. Can furnish reconditioned tight wooden barrels. BUCKEYE COOPERAGE CO. 2500 East 33rd St. Cleveland, Ohio.

PACKERS: Wish to contract for your hog casings either green or cleaned. Will pay top prices. W-782, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, III.

### **Plant Wanted**

WANTED: Medium size sausage manufacturing plant in Michigan or Ohio. Give details as to equipment, capacity and rental or sales price. W-768, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 6, Ill.

### THE NATIONAL PROVISIONER "CLASSIFIEDS"

### Invest in VICTORY and AMERICA BUY ANOTHER WAR BOND

AND KEEP IT!



The onion situation is apparently having its ups and downs. Last year the U. S. didn't have enough onions, but this year the supply is so large that storage space presents a problem. The western states, according to government reports, grew crops about two and one-half times normal size in 1944, and for the nation as a whole, the harvest is 50 per cent above the 10-year average. "The only hope to save the crop from freezing is for people to buy now and store at home," a WFA official said.



One Pittsburgh packer recently had the unfortunate experience of having \$11,000 in income tax deductions disallowed on the ground that he had violated wage and salary stabilization regulations. The firm was alleged to have increased its hiring rate improperly and to have changed its basis of paying salesmen from salary and commission to straight salary.



Add to your list of post-war possibilities: With the three-way direct acting hydraulic shock absorbers now operating in fighting tanks adapted to freight cars, post-war freight trains may travel as fast as crack streamliners, and as smoothly. Smoother-riding trains are expected to result in much less meat dropping from reefer car hooks in transit.



A bullet that ricocheted from a steer's forehead in a Gary, Ind., abattoir sent Joe Grcevich, 65, to a hospital recently with a bullet wound in his chest. Sam Puskarich, owner of the Calumet Packing Co., Gary, told police that the steer, dazed, but unhurt, was finally dispatched with a .45 caliber revolver. Shooting is his usual method of killing steers, he said.



### Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

"Those in the United States who constantly preach a return to the 'good old days' of the local or municipal abattoir and who seek to put their ideas on the statute books should study the breakdown of this system in Germany," THE NATIONAL PROVISIONER asserted on July 31, 1920, in an editorial that continued: "Until the war [World War I] Germany was in the grip of the Agrarian or land-owning party, which kept out imported meat and controlled domestic markets for its own advantage. It now appears that the autocratic days of the Agrarian are over. The German workman is going to demand cheaper meat, and he is going to get it. . . . It appears that the whole system of meat distribution in that country will have to be reformed and it is not unlikely that the meat trade there will conform hereafter more nearly to modern methods as pursued in America. . . . Those who denounce high meat prices here, and who condemn our meat packers for alleged profiteering, should reflect upon the possible outcome here of a return to a system which has brought Germany to the brink of meat starvation. Without the modern packinghouse we, too, might be meat hungry today."

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